

THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 16.

WORLD'S REFRIGERATING CONGRESS.

The Second International Congress of Refrigeration began its sessions at Vienna, Austria, last week, with a large attendance of representatives from all over the world, including American delegates. The congress lasts throughout the present week, and the programme, recently printed in the columns of The National Provisioner, is an extensive one, both in educational and entertainment features.

Word was received by the State Department at Washington this week that the honor of holding the next International Congress had been awarded to the United States. It was stated that this was accomplished through the efforts of Ambassador Kerens, but it is surmised that the delegates to the Congress from the American refrigerating industry had quite as much to do with it. This Congress, held next year in this country, will attract representatives of the refrigeration and affiliated interests from all over the world.

TO CONFORM TO NET WEIGHT RULES.

Packers and wholesalers harassed by officials and agitators who try to make a sensation out of the sale of wrapped meats, and of carcasses where skewers and backsets are necessary, have in some cases avoided trouble by stamping all bills with a notice to the customer that the usual trade custom is observed in weighing, and that they cannot undertake to guess what the shrinkage will be in wrapped meats due to evaporation or other causes. In such cases a notice something like the following is attached to all invoices: "Meat wrappings, lard tins, backsets and skewers, included in this sale, and weighed and charged for. Package meats and poultry, including wrappers, are weighed when packed, and constitute the subject of this sale. No allowance made for an evaporation of moisture due to refrigeration or climatic changes."

P. D. ARMOUR IN HALL OF FAME.

The late Philip D. Armour, who did so much to build up the American livestock and meat industry, will be honored by the placing of his name in the Illinois Hall of Fame. The work of Mr. Armour in the development of Chicago entitles him to such an honor, and the name of the late packer has been proposed and accepted as a candidate for the place.

GOVERNMENT RULING ON MEAT EXTRACT LABELS

The government meat inspection service has announced an important ruling regarding the labeling of meat extracts and similar products. This ruling will make necessary the changing of many labels in this branch of the trade and some change in methods.

Under this ruling nothing can be called "meat extract" or "beef extract" which is not made from fresh meat or fresh beef. Extracts made from cured meats must be labeled "cured meat extract," etc. Extracts made from curing pickle are absolutely prohibited. Extracts made from parts of the carcass other than meat must be labeled with the name of the parts used in their making, like "liver extract," etc. It is likely that such a label rule as the latter will discourage the making of such products—if there is much of it done—and that the making of extracts will be confined strictly to meats, as it should be.

The ruling does not apply to products already put up, but to those to be put up hereafter. Old labels may be used, if properly amended and approved at Washington. The ruling in full is as follows:

1. Through long popular usage and acceptance, as shown by popular works of reference, the word "meat," as employed in the term "meat extract," is limited to fresh flesh. Therefore, the term "meat extract" without qualification is limited to an extract of fresh flesh.

2. The terms "beef extract" or "extract of beef" without qualification are limited to an extract of fresh beef flesh.

3. The terms "meat extract" or "extract of meat" without qualification are limited to extracts of the fresh flesh of cattle, sheep, swine or goats.

4. Extracts of cured beef or other cured meat may be designated as "cured beef extract" or "cured meat extract," respectively.

5. Extracts made entirely from edible parts of the carcass other than "meat," as defined in paragraph 1, shall not be labeled "meat extracts," but may be appropriately labeled with the proper name of the parts from which they are prepared; for example, "liver extract."

6. When "beef extracts" or "meat extracts," as above defined, are mixed with extracts from cured meats or extracts derived from other edible parts of the carcass, such mixtures shall be designated "compound meat extracts," and in addition there shall be a statement on the label showing the ingredients other than fresh flesh which have been used in preparing the extract.

7. Extracts shall not be made from curing pickle.

8. The preparation of fluid extracts shall be governed by the same rules as those laid down above, the use of the term "fluid" indicating simply a lower percentage of solid matter.

The above ruling is not retroactive, but shall apply to all meat extracts and analogous products prepared hereafter in establishments where federal meat inspection is maintained.

Labels now on hand may be used upon meat extracts and analogous products manufactured hereafter, provided that they are made to comply with the above ruling and are first approved by the Chief of the Bureau of Animal Industry.

A. D. MELVIN,
Chief of Bureau.

MEAT FAMINE AGITATION ALL OVER EUROPE

The exceedingly high prices of meat are still the most engrossing subject discussed all over Austria just now. The cry for cheaper meat is so general and so persistent that the government could not ignore it, and the possibility of admitting Argentine frozen meat was taken into consideration.

The leaders of the movement in favor of frozen meat invited a large number of government representatives, members of the municipality, journalists and housewives to Trieste for the arrival of a shipload of Argentine meat. Excellent Vienna cooks were taken to Trieste, who made all the favorite Vienna dishes from the frozen meat. The quality was pronounced by all who tasted it to be quite good, and absolutely fit for consumption for the Vienna public, whereas the Vienna butchers had declared that the taste of the Viennese was much too refined, and

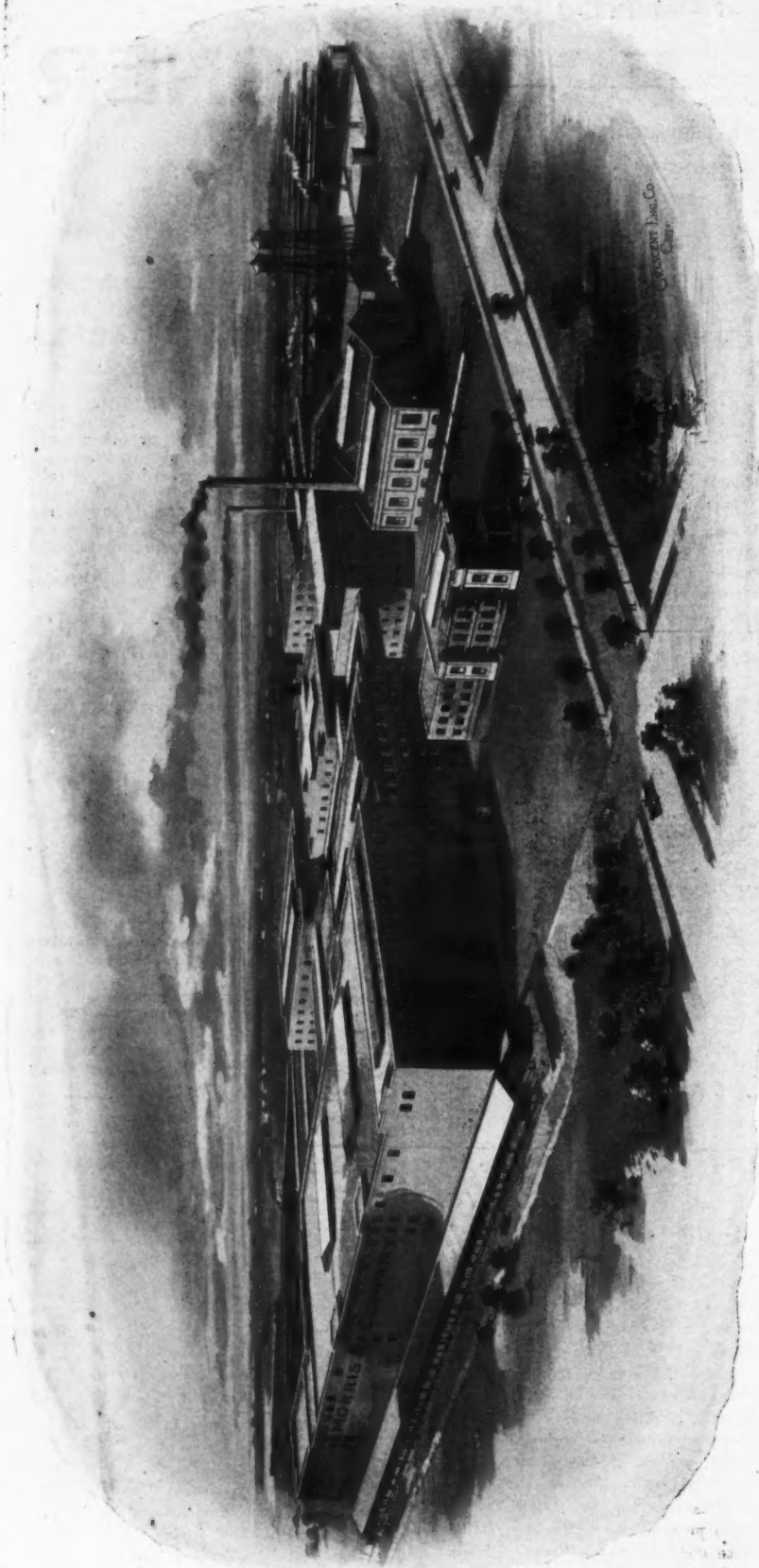
would never get accustomed to Argentine frozen meat.

This argument need not be for a moment considered, says the London Economist, since cheap meat is desired for the great public, for those who, by the exorbitant price of butchers' meat, are driven to eat horse meat and the refuse of pork and mutton, and have to pay even for these undesirable delicacies more than they can afford.

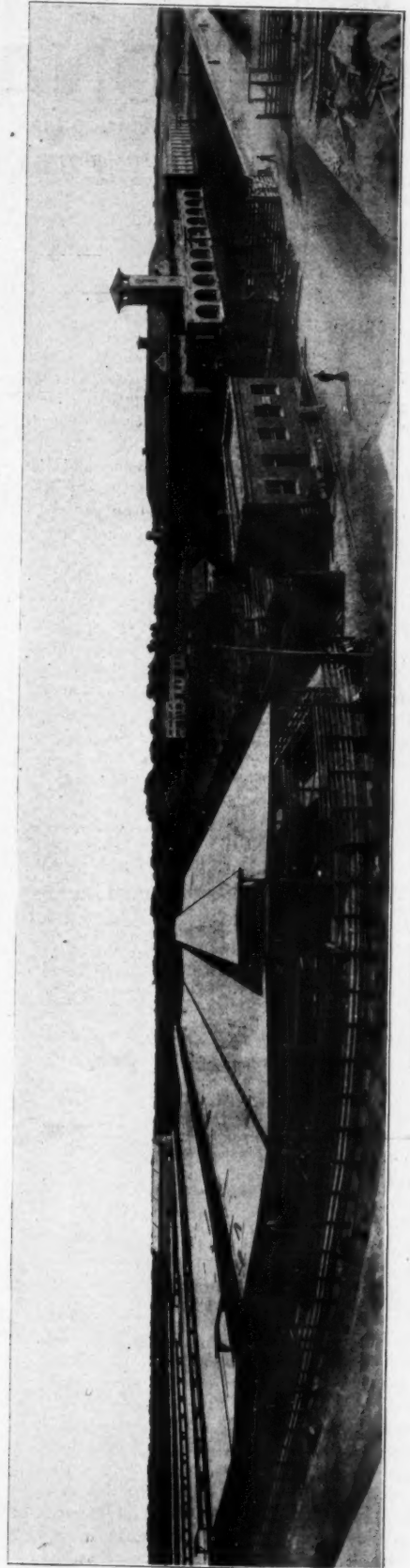
Austrian Government Is Stubborn.

Since the decided success of Argentine meat at the banquet of Trieste, the Government has reluctantly consented to admit the import of a very moderate quantity of frozen meat. But the shipping companies declare that under such conditions, which are, moreover, restricted as to time, they cannot undertake to provide Austria with frozen

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NEW MORRIS & COMPANY PACKING PLANT AT OKLAHOMA CITY, OKLA.



NEW OKLAHOMA NATIONAL STOCK YARDS AND LIVESTOCK EXCHANGE.

A NEW MEAT PACKING CENTER

Opening of Latest Morris Plant at Oklahoma City.

An addition to the list of big American packinghouse centers took place last week with the opening of the new \$3,000,000 packing plant of Morris & Company at Oklahoma City, Okla. Another plant of similar dimensions is being erected there by the Sulzberger & Sons Company, and Oklahoma City will within a year take rank as one of the leading packinghouse points of the country. Its location is strategic and gives it many advantages.

On Saturday, Oct. 1, as reported in the last issue of *The National Provisioner*, the Oklahoma National Stock Yards at Oklahoma City were opened, giving another livestock market and packing center in the rapidly developing Southwest, having tributary to it some of the very best livestock producing territory in the Mississippi Valley. The Yards were opened at that point to fill a want long felt by the stockmen in Oklahoma and surrounding territory, thereby reducing the haul on hundreds of thousands of stock which was forced to seek far-away markets.

The Yards themselves are models of construction, and every thought has been given to insure the best possible service in the handling of livestock. They cover an area of about 150 acres, and are divided into four divisions for stock destined for the killing floor.

Facilities at the Stock Yards.

The native cattle division has facilities for handling 7,500 head daily. The Southern cattle division is capable of handling 3,500 head. The sheep division has a capacity of 6,000 sheep and lambs, and the hog division can care for 10,000 hogs. This makes a total daily capacity of over 25,000 head of stock. In addition to these divisions there are four horse and mule barns, each of which is 200 feet long by 110 feet wide. The Exchange building, 192 x 160 feet, is built after the old-style Spanish architecture. A bank building 125 feet by 50 feet is located convenient to the Exchange building. There are also hay and feed barns, yard offices, etc.; in fact, everything to make complete Yards.

The ease with which over 10,000 hogs and 4,000 cattle, received the opening day, were handled was evidence of the foresight exercised by the builders, as everything ran as smoothly as if the Yards had been in operation for years.

The Yards are located about five miles from the heart of the city, but the territory around is being rapidly built up with substantial homes and business blocks, as the operations at the Yards will draw many new residents, who will find steady employment there. Already a large hotel has been erected and bids fair to enjoy a very large patronage.

The entire area of the pens and driveways is paved with brick, and the sheep and hog divisions are under substantial roofs.

The citizens of Oklahoma City deserve great credit for their efforts to make this one of the largest packing centers of the West, and seem always to be ready to give worthy enterprises their loyalty and support.

There is already one large packinghouse in active operation, and another is in the course of construction, which will be ready for operation in the near future. The railroad facilities are the best, and will insure prompt delivery of stock to the Yards, and quick shipment of the finished product from the packinghouses.

Opening of Morris & Company Plant.

Monday, Oct. 3, saw the opening of Morris & Company's new packing plant, which in every particular is the most complete and most efficient plant they have ever constructed.

It was thought that when the plant of this company was opened at Kansas City in January, 1905, that the acme of packinghouse construction had been reached. This plant was fully described and illustrated in *The National Provisioner* at the time. But the experience of years has shown where improvements and labor-saving devices could be installed. Great strides have been made in sanitation, and here at Oklahoma City has been built the first great packinghouse to be passed upon under the regulations of the Department of Agriculture. When the plans and specifications were forwarded to this Department no changes were required in order to comply with government regulations, so carefully had all the details been worked out.

When Morris & Company, on May 19, 1909, accepted the proposition of the Oklahoma City Chamber of Commerce to erect there a modern packinghouse and stock yards, the people there little realized that the result achieved would be what was shown them on the recent opening days.

A word on the evolution of the packinghouses of this growing concern may not be amiss here, as they were pioneers in the packing industry, and the history of this concern is the history of the packing business.

When Nelson Morris first began in the packing business in the Union Stock Yards at Chicago in May, 1880, one would never have thought that in the comparatively short space of thirty years such marvelous changes could take place. The Chicago plant, then a modest packinghouse, viewed from our standpoint today, has grown until it has over fifty buildings, covering an area of thirty acres, the latest addition being a cold storage warehouse which, in point of construction and sanitation, is conceded to be without a superior in the world. This building, 250 feet long by 240 feet wide, and seven stories high, is built of reinforced concrete, and is absolutely fireproof and sanitary.

Finding that it was impossible to handle their rapidly increasing business, Morris & Company opened their second packinghouse at East St. Louis in June, 1889. Nine years later their growth had been such that a third plant was necessary, and they built a packinghouse at the then new packing center, St. Joseph, Mo. In January, 1905, they again added to their previous facilities their great plant in Kansas City, which has, until the

opening of the Oklahoma City plant, stood without a superior in the packing and industrial world.

Selecting Location and Building the Plant.

The aim of Morris & Company in selecting Oklahoma City as the location for a new packinghouse was to place a plant in the center of the best producing territory of the new Southwest, and their wisdom in the selection of this point was evidenced by the response of the livestock shippers in that territory, when upwards of 250 cars of stock arrived on the opening day of the new Yards.

The first ground was broken and construction commenced on Oct. 15, 1909, and in less than a year at an expense of over \$3,000,000 a new livestock market and packing plant has been given to the stock-raisers of that rapidly developing country. The plans for this plant were drawn in the office of Morris & Company by their own architects, the material was purchased by their purchasing department, and all the construction was handled by their construction department, thereby materially reducing the cost of this undertaking. The builders, however, were not limited to cost, but were given full rein, with instructions to spare no expense to secure efficiency and sanitation.

The entire construction here, as at others of their recent plants, is of brick and concrete, and the greatest care has been exercised to make every building sanitary and as near absolutely fireproof as possible, but additional precautions have been taken by equipping each building with the most approved type of automatic fire sprinklers.

The plant consists of fourteen buildings, covering an area of six acres, with a combined floor space of nearly thirty acres. In addition to these buildings there is a water reservoir having a capacity of over 2,000,000 gallons of water, and two gigantic water towers, each of which is 120 feet high and has a capacity of 100,000 gallons.

Arrangement of the Buildings.

The arrangement of the various buildings is such that there is the least possible loss in time in getting the slaughtered animals from the killing floors to the hanging floors and the chill rooms. The killing floors are at the top of the buildings near the center of the group, and all the meat products go direct to the chill rooms on one side, and the by-products and products which require refining go to the buildings in the opposite direction.

Located on this other side of the hog killing floor is the lard refinery; opposite the beef killing floor is the oleo room; between these two buildings mentioned are the tank rooms, in one of which are the edible products, and separated by a solid wall is the tank room for the inedible products. Still farther on, in a separate building, is the fertilizer department, receiving the residue from the killing floors and the tank rooms.

In the building into which the meat product goes are located the beef, mutton, veal and hog chill rooms. The beef, mutton and veal rooms are located on the floors under the hog chill rooms, as the cutting floor occupies a higher point than the hog chill rooms, the carcass being carried up by endless chains, and from that point the process is all

(Continued on page 41.)

TRADE GLEANINGS

T. H. Stanton's wholesale and retail meat house at Spokane, Wash., has been destroyed by fire with a loss of \$15,000.

The Beaumont Cotton Oil Company, Beaumont, Tex., is to build a second oil mill which will cost around \$125,000.

The F. Goldfarb Live Poultry Company of New York, N. Y., has been incorporated with a capital stock of \$2,500 to deal in all kinds of fowls and live poultry. F. Goldfarb, W. Karp and J. Rabinowitz are the incorporators.

The Union Meat Company, Connellsville, Pa., has been incorporated with a capital stock of \$5,000.

Strauk & Glascoff are erecting a new sausage factory at East Rapids, Mich.

William F. Pool, one of the oldest retired wholesale provision dealers of Boston, Mass., died at his home last week.

The new model abattoir and packing plant of the E. H. Stanton Packing Company at Spokane, Wash., began operations last week.

Strauk & Glascoff have formed a copartnership and will engaged in the sausage manufacturing business at Eaton Rapids, Mich.

The David Shannon Company, 611 West 40th street, New York City, has filed plans for the remodeling of its abattoir to three stories.

The Vanca County Fertilizer Company, Henderson, N. C., has been incorporated with a capital stock of \$100,000.

Lever Brothers, Ltd., large British soap-makers, are increasing their capital stock to £14,000,000 by the creation of £5,000,000 6 per cent. preference shares at £1 each.

A license to do business in Virginia has been issued to the Edible Products Company, a corporation organized and existing under the laws of the State of New Jersey. W. W. Lefew, of Richmond, is its agent. The company manufactures and deals in cottonseed oils and all products of same.

The Whitaker Oil Mills, Inc., of Whitaker, N. C., has been chartered to deal in cotton, cottonseed and its products. The capital stock is \$100,000.

J. F. Durett, J. M. Baxter and others have incorporated the Temple Cotton Oil Company, of Temple, Tex., with a capital stock of \$30,000.

J. E. Ramsey contemplates establishing a cottonseed oil, fertilizer, ice and cold-storage plant at Beaufort, N. C.

The Batesburg Cotton Oil Company, Batesburg, S. C., has been incorporated with a capital stock of \$36,000, by C. E., A. C., A. S. and E. Jones.

P. A. Fitzhugh, C. L. Wallis and J. F. Weed have incorporated the Beaumont Cotton Oil and Refining Company, Beaumont, Tex., with a capital stock of \$100,000.

The Jones Fertilizer Company, Louisville, Ky., has been incorporated with a capital stock of \$10,000, by A. E. Boun, H. A. Mead and H. C. Nail.

R. T. Fewell and B. M. Fewell have incorporated the Rock Hill Fertilizer Company, Rock Hill, S. C., with a capital stock of \$30,000.

A company is being organized by W. E. Bibb, of Louisa, Va., to establish a fertilizer plant at Norfolk, Va.

The Birmingham Soap Manufacturing Company, Birmingham, Ala., will establish a plant.

The plant of the Portsmouth Cotton Oil Refining Company, Norfolk, Va., has been damaged by fire.

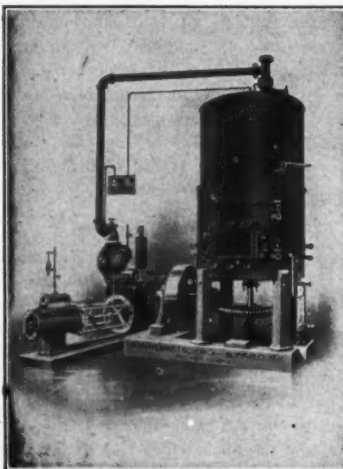
The grinding and packing plant of E. H. Young & Company, exporters of cottonseed cake and meal, at Galveston, Tex., was damaged by fire on Oct. 7.

FRAMING COLD STORAGE BILL.

Reports from Chicago this week were that Senator W. B. Heyburn of Idaho had been investigating packinghouse refrigeration conditions throughout the West, with the view to acquiring first-hand knowledge on the cold storage question and securing the views of the meat trade on a proposed federal cold storage law. Senator Heyburn is chairman of the Senate Committee on Manufactures, which investigated the cold storage question last winter, and he expects to prepare a bill for passage by Congress which he hopes will be effective and satisfactory to the trade.

INCREASING OLEOMARGARINE SALES.

Official internal revenue figures show that production of oleomargarine in the Chicago district for September was larger than for any month since last March. It is estimated that for the entire country the output of oleomargarine for the past nine months has been nearly 110,000,000 lbs. The Chicago district figures for the nine months are as follows: January, 10,189,249 lbs.; February, 8,515,858 lbs.; March, 9,202,115 lbs.; April, 8,013,192 lbs.; May, 6,527,980 lbs.; June, 5,133,969 lbs.; July, 4,416,757 lbs.; August, 6,453,081 lbs.; September, 8,753,374 lbs. Total, 67,205,575 lbs.



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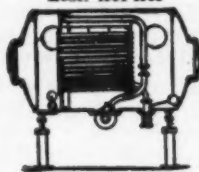
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GEORGE L. MCCARTHY, *President.*

HUBERT CILLIS, *Vice President*

JULIUS A. MAY, *Treasurer.*

OTTO V. SCHRENK, *Secretary*

PAUL I. ALDRICH, *Editor*

GENERAL OFFICES

No. 116 Nassau St. (Mcrtion Building), New York, N. Y.

Cable Address: "Sampan, New York."

Telephone, No. 5477 Beckman.

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Chicago, Ill., 9 Exchange Ave., Union Stock Yards.
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IS CONSUMER DECEIVED?

About the only argument left to the butter lobbyists in favor of legislation restricting or prohibiting the sale of oleomargarine is the time-worn and now thoroughly exploded claim of fraud—that is, aside from their claim of the "divine right" of butter to a monopoly of yellow coloring matter, a claim which is likely to be laughed out of court. But they still harp on "fraud" and try to arouse antagonism against oleomargarine on that basis among the rapidly diminishing minority of the uninformed.

They love to talk of the deception practiced on the consumer in palming off oleomargarine on him when he wants butter. Actions speak louder than words, and actions do not lie. Irrefutable evidence of the fallacy of this particular butter argument is presented in the rapidly increasing retail demand for and sales of oleomargarine. Take

New York City, for example. It is an object lesson worth any Congressman's observation to stand in front of a certain retail store on a street in lower Manhattan much traveled by home-going householders, and watch the line from counter to door of consumers, cash in hand, waiting to buy the oleomargarine done up in original packages which is advertised by a glaring sidewalk sign in front.

Any deception or fraud about that? It is a spectacle which is rapidly multiplying in consuming districts, especially in the cities. If oleomargarine is the greasy, unwholesome, repulsive product the butter people would have us believe, why this eagerness to buy it under its own name and for what it is?

The consumer's answer is simple: It costs a great deal less than butter, and he has found by trying it that it is just as wholesome. He might add that whereas he often got a bad lot of butter, his oleomargarine remains of a uniformly satisfactory quality week in and week out. Did he fully understand manufacturing conditions he could say also that while butter is made without official inspection and is a notorious disease-carrier, oleomargarine is manufactured under the most rigid government inspection in the world, and the very process itself is a guarantee against disease germs or dirt.

The consumer himself is fast disposing of the "fraud" argument of the butter combination. The latter are fighting desperately to prevent the repeal of the existing federal law, which gives butter a monopoly of the market, and the butter combine the power to dictate prices. They are fearful of the enactment of some such law as the Burleson and Lever bills now before Congress, which give oleomargarine a square deal on the market, and guarantee against deception by providing for the marketing of oleomargarine in original packages under government stamp.

The present eagerness of the consumer to buy the product in the identical manner provided in the Burleson and Lever bills should be argument enough in itself in favor of the enactment of such a law. Let the doubting Congressman go out and see for himself. The object lesson is on view any day.

HAMPERED BY A FADDIST

In a recent issue The National Provisioner answered the question of a subscriber who wanted a formula for making high-grade pork or farm sausage without cereals or preservatives. The formula was given, on the "Practical Points for the Trade" page, and it included as seasoning certain quantities of salt, sugar and spices. Now another reader writes as follows to the editor:

"As your correspondent wished for a formula 'without preservatives,' I beg to ask you why you recommended the above chemicals? I do not believe that there is a chemist living who knows what would take place should he mix all these chemicals together and moisten them with saliva."

We are amazed at the ignorance of this correspondent. Does he know that salt, sugar and spices are "condimental preservatives," harmless because grandmother used them, and sanctified by the approval of the Greatest Food Expert in the world? Is he not also aware of the fact that should he eat an article of food prepared with the addition of any other preservatives, and eat it three times a day, every day for forty-five years, he might possibly find that his kidneys were affected?

This is the danger to be avoided; he must at all hazards avoid this 45-year-distant horror, even if he has to salivate his food with excessive use of salt, steep it in acetic acid or "dope" it with oil of spices. It is very clear that this writer has been living somewhere in the backwoods, though it is hard to imagine a spot so distant or so benighted as not to have resounded with the fame or to have been enlightened by the teachings of our great and only Food Authority.

Seriously, the formula given is all right, and should not be criticised by our correspondent. Of course, as it stands, the product so prepared "must be sent at once to the cooler," as our directions stated, and if it deteriorates or spoils in the course of marketing or in the hands of the housewife neither the author of the formula nor the sausage maker can be blamed.

There are harmless modern preservatives which might be added to this or other food formulas which would preserve the wholesomeness and insure the keeping qualities of the product under modern marketing conditions and through careless household methods. But the use of such preservatives is against the law—or, rather, against the interpretation of the law by Doctor Wiley. The trade must observe the law and the regulations, and suffer the consequences along with the consumer.

WANT CENTRAL ABATTOIR

The butchers of Baton Rouge, La., who do their own killing have come to realize the advantages of a central or municipal abattoir as a result of the framing of a city meat ordinance which contains sanitary restrictions and inspection regulations conforming to modern practice. Butchers now realize that a model central abattoir would be an advantage to them and a great saving as compared to being compelled to conform to modern regulations each in his own plant.

PRACTICAL POINTS FOR THE TRADE

UTILIZING CATTLE HEADS AND FEET.

(Continued from last week.)

[EDITOR'S NOTE.—This is intended to be a complete description of the method of handling cattle heads and feet in a packinghouse, and utilizing the various products derived therefrom. It was begun in the issue of Sept. 3, and will be continued from week to week until the questions asked by a subscriber are fully answered.]

Final Treatment of the Shin Bones.

The round and flat shin bones need not be subjected to a secondary boiling up in the vat, as is done with the heads, but may be transferred directly through the washing screen into a trough with hot water. Here they are washed by hand, each bone separately, to remove adhering meat, by scraping one bone with the sawed edge of another, and to free them from any marrow residue which may be found remaining in the hollow of the bone, by knocking the bones together. The bones, when hand-washed, are run through the screen again.

A great improvement which has been developed for the treatment of bones is in the shape of a bone-polishing machine, which consists of a long, horizontal cylinder capable of revolving at a slow speed, having its inner surface composed of triangular or rectangular rods of steel about 3 inches wide and 1 inch apart. Hot water is admitted through a nozzle which projects through the center of the circular end plate of the cylinder, and the bones are treated in this revolving machine for about one hour. As the cylinder is placed in a horizontal position, and its ends are closed, the bones cannot fall out during the process, but are evenly distributed therein until finished. All of the better grades of bones are being treated in this manner, besides the washing through the screen and by hand, as in the case of the shins.

The shin bones, thus washed and polished, are placed on racks in single layers. Where the rough surface of the bones necessitates a scraping with the knife, which frequently becomes necessary, it is done before the bones become air dry. The room where the bones are dried without the aid of directly applied heat should be tolerably warm and free from dust.

When the drying is accomplished the bones are assorted, according to whether they are round or flat, as also with regard to their weight and appearance. Round shins No. 1 weigh from 50 to 55 pounds per 100 pieces;

No. 2 round from 40 to 45 pounds; No. 1 flat shins from 35 to 45 pounds. Bones weighing less than the minimum limit are termed "small" shin bones, and the damaged and diseased bones are classed as "useless"; that is to say, they are useless for the purpose they were intended for, but may be mixed in with the knuckles or skulls.

It occasionally happens that the shin bones are cracked because at some time or other they have been subjected to an excess of heat, principally during an accelerated drying near open windows and storing them in a hot and draughty room. These cracks frequently extend the entire length of the bones, are scarcely visible to the eye and render the bones "useless." It requires a trained ear to distinguish cracked from sound bones by the sound of their "ring" when knocked against each other.

The shin bones when scraped and dried are stored in strong bags, such as outside coffee bags, properly labeled, stating the number of pieces contained in each bag, with the weight and date of bagging, and are then removed to a cool yet dry room, where no subsequent cracking from heat need be feared, and where also the chances for moulding of the bones by moisture are absent. Mouldy bones cannot be entirely restored to their former soundness, and are classed as an inferior grade.

For the very reason that these bones are of considerable value, the closest adherence to these instructions must be expected if best results shall obtain; for the additional reason also that the shins are very delicate bones to deal with. But the extra care exercised is invariably rewarded by superior ultimate results.

Round shins are listed the year round at from \$65 to \$80 per ton of 2,000 pounds, Chicago, and the flats at from \$60 to \$65 for the No. 1 grades. The yield of round shins per head, or, what is the same, per set of two pieces of each kind, is dependent on the size of the animal, the age, the breed, sex, etc., and also on the care with which the bones were sawed and handled afterwards. Good and healthy steer shins should all find their place in the No. 1 round and flats; i. e., averaging 0.5 to 0.6 pound and 0.38 to 0.42 pound each, respectively. Lower gradings are invariably due to improper

handling, with the possible exception of diseased bones. No. 2 shins are kept together with the small bones, as a rule, until the required average weight is stipulated by the buyer of the bones, for the purpose of saving the extra expense of reassortment.

(To be continued.)

SHRINKAGE AND RUST IN HIDES.

An inquiry from a slaughterer concerning the curing of hides is as follows:

Editor The National Provisioner:

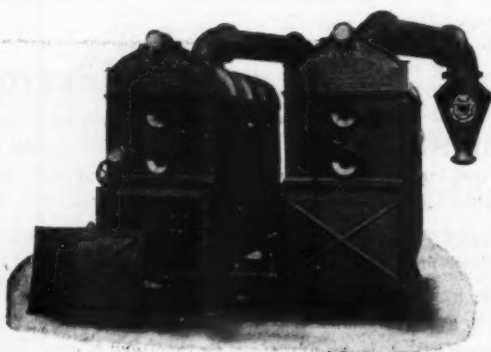
Can you give me any information concerning a method of laying down green hides in salt so that they will shrink the least? Also, how can I prevent their being affected by rust while in the hide cellar?

Green hides when salted are frequently affected with salt rust, and salt, being an astringent, has a tendency to draw out a great deal of the filling matter and dissolve it. This is the reason why green hides shrink from 10 per cent. to 15 per cent. when salted. A combination of salt and borax, say 75 pounds salt and 5 pounds borax, should prevent salt rust, provided a fairly good salt is used. Borax will also prevent shrinkage to a great extent. Borax can now be purchased at from 4½ to 5 cents per pound, and it will save considerable weight of the green hide, which now sells from 12 to 16 cents, according to the quality of the hide. This formula has been tried and found to be beneficial.

HORSE MEAT LOVERS ORGANIZE.

"The Friends of the Horse" is the misleading title of a new society formed in Paris, the members being not lovers of the horse in the usual sense, but eaters of horse flesh. They meet once a week to feast on the despised meat, which in the better varieties is becoming very difficult to get. The reason of this scarcity, of course, is the fact that the horse in on the way to becoming an extinct animal.

The situation was recently discussed at a meeting of the Parisian horse butchers, when it was stated that if steps were not taken to remedy the state of affairs, all the horse butchers in and around Paris would be obliged to shut up their establishments for at least a week.



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SAVING GREASE FROM TANKAGE.

The serious question of "residual grease" left in tankage forges to the front again with re-inforced energy, due to the high market value which all fats have attained within recent months. It is no longer a light matter of a few percentages, more or less, left in the tankage which confronts the renderer to-day, but a serious matter rather of many

the 1,430 tons of product, equivalent to 120 tons, which means of course that the tankage contains 12 per cent. of grease.

"Supposing we install one of the Clyde automatic presses which reduce the residual grease in tankage to an average of 6 per cent. On the basis of the above output of 1,000 tons of tankage, a saving of 60 tons of grease is effected on every 1,000 tons of tankage produced. As grease is worth 6c. a pound now, and will not be less for some

means loss of heat, and cold grease, you know, cannot be pressed.

"Now then, playing a stream of hot water, or even of steam, against the press during the pressing helps some, especially at the very outskirts of the press-cakes, where the grease would squeeze out anyhow. But then this is the best you can do provided you have no Clyde auto press.

(Concluded on page 28.)

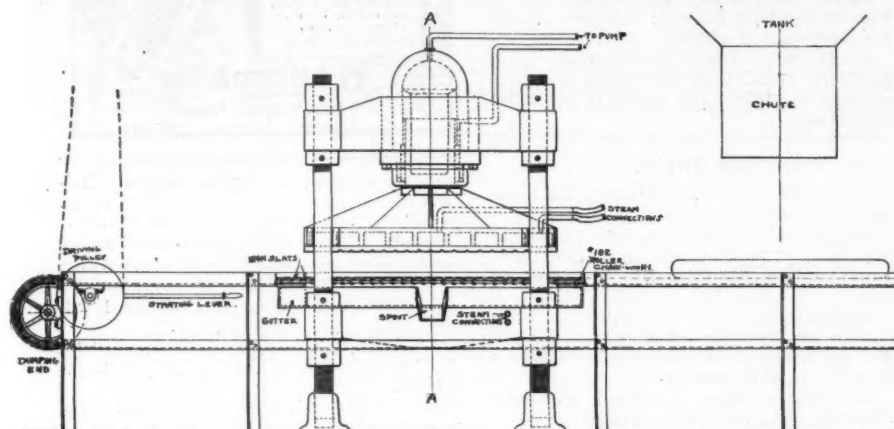


DIAGRAM OF NEW CLYDE AUTOMATIC TANKAGE PRESS.

thousands of dollars saved or lost, according to the efficiency of his presses.

With this situation in mind engineers and manufacturers have devoted themselves to the designing and building of equipment which should attain the results desired. The Clyde Machine Works Company of Chicago think they have, in the Clyde automatic tankage press, a machine which will excel all its predecessors in saving grease from tankage. In discussing this matter of saving grease, both from the technical and the commercial standpoint, an engineer of the Clyde Machine Works Company writes to the National Provisioner as follows:

"The old style hydraulic press, with its 16 to 20 press-cakes, was good enough in days gone by when grease was worth from 2 to 3 cents a pound; the later screw press may save the labor of a man or two, but no more of the grease. All of these facts are well known and have been demonstrated time and again. The extraction of grease by means of high explosives, such as naphtha, gasoline, benzene or the like, is very exhaustive, as is also the damage done when your factory blows to pieces.

"As to the financial possibilities. Let us take a tank house turning out about 1,000 tons of tankage (dry basis) per year, this tankage to run on an average 12 per cent. of grease on dry basis, which you realize is good average working, which calculates 120 tons of grease from the 1,000 tons of tankage. As 'tankage' we understand here the tankage without the stick or blood, and we shall be careful that the occasional analysis does not contend us when it shows some 8, 9, or 10 per cent. of grease on the chemist's report. Allowance should be made for such admixtures as stick and blood, as these contain no appreciable amounts of grease.

"Supposing that a production of, say, 1,430 tons of total tankage contain 30 per cent. of stick or blood or both, and that the analysis has shown 8.39 per cent. of residual grease; it is evident then that all of this grease originated from the tankage alone, and that the 70 per cent., or 1,000 tons of the product which is strictly tankage contained all of the 8.39 per cent. of the grease in

time to come, these 60 tons which are saved have a cash value of at least \$7,200, which amount certainly justifies the investment.

"These facts and figures are plain and clear to every renderer and manufacturer of grease and tankage, and just as plain and clear will be your understanding of the reason for and the cause of such reduction of residual grease in tankage by examining carefully the various features of the Clyde automatic tankage press.

"After a great many practical tests it was absolutely proven that pressing under an angle of 90 degrees is the most efficient. Of course, this is an old truth which no mechanic will dispute. This fact, however, eliminates the screw-press as well as the roller-press idea at the beginning, since the effect of either of these pressures is below the 90 degree angle efficiency.

"From 15 to 20 press-cakes constitute a full press under any of the old hydraulic presses, where the total pressure of from 1,500 to 2,000 pounds is exerted upon a column of spongy, slippery mass. Ever seen the one-half of a press slipping to one side while the other half slips the other way from under the press? Or to get at the exception: Ever seen it not slip? Well, the Clyde auto press gives the full pressure of from 1,500 to 2,000 pounds or more per square inch to each single cake of tankage, and there is no slipping of the cakes, either.

"In this manner every square inch of the cake receives its full share of pressure, which pressure commences at the center of the cake and is gradually spreading towards the edges, which is due to the slightly convex surface of the pressing plate. This individual cake pressing produces these two advantages: 1. Each cake and every square inch of it receives the full pressure; 2. Any slipping of the cakes during pressing, which means 'mock-pressing,' is absolutely impossible.

"We all know, furthermore, that cold grease cannot be pressed out of cold tankage. For this reason it is aimed to place the tankage upon the press as hot as possible. This is all right, of course, but it takes one-half hour or more to 'build' a press, and fifteen minutes more to transfer it to the press, provided the tall and slippery affair does not tumble off the carriage before it gets there. Such loss of time naturally

BRECHT IN REFRIGERATING FIELD.

The Brecht Company have started up in their new refrigerating machinery works at St. Louis. This department is equipped with the most expensive modern machinery, and the company will have an almost unlimited capacity for turning out refrigerating plants from one to sixteen tons capacity.

The Brecht Company has entered the mechanical refrigeration field with a new system, as to the success of which they say there is no doubt.

On account of limited manufacturing facilities they have not heretofore advertised extensively, but now, with such wonderful facilities, and their great financial resources, they expect to make their presence felt.

BOSS HOG-KILLING OUTFITS.

John Engelhorn of Newark, N. J., has been operating his Boss hog scraper and Boss jerkless hog hoist about two weeks, and he is highly elated with the work done by these machines. He claims it's a pleasure to do work with such practical machines, and is really astonished at the clean appearance of his hogs over his old methods.

C. Klinck & Company, Buffalo, N. Y., have just added a Boss jerkless hog hoist to their plant equipment, and Mr. Fred Klinck states that he is delighted with the work and neatness of this machine.

Dunlevy & Bro., Pittsburg, Pa., after carefully inspecting the different makes of hog scraping machines, hoists, etc., decided on the Boss scraper and Boss jerkless hoist, and placed their order with The Cincinnati Butchers' Supply Company for a complete hog killing outfit for their new plant.

BUFFALO CUTTER IN EGYPT.

The Buffalo Silent Meat Cutter, which is known throughout the United States as one of the greatest meat cutters ever put in a sausage room for saving time and labor, and making the finest quality of sausage, is now being shipped to Egypt. The manufacturers, John E. Smith's Sons Company, of Buffalo, N. Y., have received an order for one of their latest sanitary cutters from a party in Alexandria, Egypt, who has heard of the wonderful work that this machine does.

It is a well-known fact that when all the largest packers in the United States use a machine, it must be something out of the ordinary. Not only the packers, butchers and sausage makers in the United States are using this machine, but it is already used in nearly all the sausage-making countries throughout the world. But the order from Alexandria, Egypt, was one which was least expected by the manufacturers. It goes to show that a machine that makes you money will soon be known the world over.

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NEW CORPORATIONS.

Mason City, Ia.—The Ventura Farmers' Creamery Company has filed articles of incorporation with a capital stock of \$10,000.

Somerville, Tex.—The Somerville Ice Company has been incorporated with a capital stock of \$14,000 by J. D. Giddings, L. Kiel and J. H. Havecotte.

Battle Creek, Mich.—The Young Fuel & Pure Ice Company has been incorporated with a capital stock of \$75,000.

Nocono, Tex.—The Nocono Creamery Company has been incorporated with a capital stock of \$7,500 by J. B. March, R. G. Atkins and others.

ICE NOTES.

Drehersville, Pa.—J. C. Medlor's ice house has been destroyed by fire.

Cohoes, N. Y.—The large ice house at Spindle City, N. Y., belonging to the Cohoes Falls Ice Company has been destroyed by fire.

Selbyville, Del.—The foundation is being laid for the new plant of the Delaware Light and Ice Company. The ice plant will have a capacity of 20 tons daily.

Montgomery, Minn.—The Frank W. Stepan creamery plant has been destroyed by fire.

Okeana, Ohio.—S. Ward of College Corner is to establish a creamery plant here.

Little Rock, Ark.—At the annual meeting of the stockholders of the Retail Grocers' Ice Company the old officers and directors were re-elected with the exception of James Chaple, who was succeeded as a director by A. M. Keith. The annual 10 per cent. dividend was declared, payable 5 per cent. Jan. 1 and 5 per cent. July 1. The following are the officers and directors: C. J. Kramer, president; Dr. O. P. Robinson, vice-president; August Probst, secretary; Adam C. Penzel, treasurer; M. Kirst, George Eichoff, G. W. Thomas, Sam Blum and A. M. Keith, directors.

Sterling, Ill.—The creamery plant owned by the Erie Creamery Company has been destroyed by fire.

Hagerstown, Md.—The Casein Company of America has completed arrangements for locating in Hagerstown a milk plant that will eventually cost \$90,000. It will be the largest of the company's fifty-four plants in the United States. Besides handling milk and cream by modern methods, the company purposes manufacturing paint, glue, paper size, food products, buttons, mucilage and chicken food from the by-products of the milk.

Laredo, Tex.—The Consumers' Ice & Fuel Company will increase its capital stock from \$12,500 to \$25,000.

New York, N. Y.—The Chris. G. Hupfel Brewing Company is to erect a fireproof stock house at a cost of \$100,000.

Bayshore, L. I.—It is reported that De Milt Brothers, of Jamaica, are contemplating the erection of an ice plant here.

Pittsburg, Pa.—The Consolidated Ice Com-



pany has declared the regular quarterly dividend of 1½ per cent. on the preferred stock, payable Oct. 20 to stock of record Oct. 10.

Headland, Ala.—The installation of an ice plant is contemplated by the Ex-el-o Bottling Company.

Ashdown, Ark.—Wiley & Underwood will erect an ice and creamery plant.

Henryetta, Okla.—An electric light and ice plant is to be erected here by Lilly & Hockenberry.

Pauls Valley, Okla.—A cold-storage plant is to be erected here by J. O. Allstott, of Marysville, Okla.

Vinita, Okla.—The Vinita Electric Light, Ice and Power Company will increase capacity of its ice plant to 40 tons daily.

Fort Worth, Tex.—D. Brown will install a 40-ton refrigerating machine.

Galveston, Tex.—The Galveston Brewing Company is increasing the capacity of its refrigerating and ice plant.

Pecos, Tex.—The ice plant of the Pecos Ice, Light & Power Company is to be enlarged.

San Antonio, Tex.—The Lone Star Ice Company is having plans prepared for a 250-ton ice plant to cost \$200,000.

Welch, W. Va.—It is rumored that S. G. Walaker & Company will establish a 50-ton ice plant here.

St. Louis, Mo.—Jablonow & Pearlstein have purchased a building which will be remodeled into an ice cream plant.

Galesburg, Ill.—The Glenwood Ice Company's barn and horses were destroyed by fire.

Fond du Lac, Wis.—The plant of the Fond du Lac Cheese & Butter Company has been damaged by fire.

MAY KEEP BEEF FOR YEARS.

That fresh beef may be kept in good condition for two years or longer, provided a low and uniform temperature is maintained in the chamber in which it is stored, is announced in the annual report of Commissary General Henry D. Sharpe, of the United States Army. The result of the experiment which demonstrated that fact is of vital interest to the Philippines army, for which frozen fresh beef and mutton are supplied from Australia, under annual contract.

Such beef in cold storage for considerable periods was experimented with and the army medical department reported that it had none of the bacteria present in meat poisoning, that the steak, while lacking in aroma, had a good flavor and compared very favorably with freshly frozen beef, the slight discolorations and a general loss of water being the only gross evidence of long storage.

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LOS ANGELES, United Iron Works.

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MILWAUKEE, Central Warehouse.
MEXICO, D. F., Ernst O. Heinsdorf.
NEWARK, Brewers' & Bottlers' Supply Co.
NEW ORLEANS, Finlay, Dicks & Co., Ltd.
NEW YORK, Roessler & Hasselacher Chemical Co.
NORFOLK, Nottingham & Wrenn Co.
PHILADELPHIA, Henry Bower Chemical Mfg. Co.
PITTSBURGH, Pennsylvania Transfer Co., Ltd., Mueller & Kusen.
PROVIDENCE, Rhode Island Warehouse Co.
ROCHESTER, Rochester Carting Co.
ST. LOUIS, McPheeters Warehouse Co., Pillsbury Becker Eng. & Sup. Co.
SAVANNAH, Benton Transfer Co.
SAN FRANCISCO, United Iron Works.
SPOKANE, United Iron Works.
SEATTLE, United Iron Works.
TOLEDO, Moreton Truck & Storage Co.
WASHINGTON, Littlefield, Alford & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

MEAT FAMINE IN EUROPE.

(Continued from page 15.)

meat, because they must furnish their ships with cold storage rooms and must build cold storage docks in Trieste. The journey from Trieste to Vienna and the northern countries of Austria is very long, and the railway cars would have to be adapted to the transport of frozen meat. All these arrangements would cause heavy expenses, and unless large quantities of meat are admitted without any limit as to time the capital required could not be found.

The Government is at present obdurate, so that the whole plan seems likely to fail. The Agrarian Central organization has at the same time taken alarm, and has addressed a petition to the Prime Minister, in which it protests vehemently against even a moderate import of Argentine meat, which would be a breach of all the promises made by the Government to the Agrarians.

The import of Argentine meat, the Agrarians declare, would bring a number of hitherto unknown cattle diseases to Austria, and damage the Austrian agriculturist severely. Besides, if Argentine meat were admitted, America would ask the same privilege, as the attendance of the American Ambassador at the frozen meat banquet proves, and

where would the Austrian cattle owner be if cheap American meat also appeared in the market?

While the Agrarians are trying their utmost to protect their interests, the organized Socialists are preparing to fight for the cause of cheaper food. At a workmen's meeting, attended by many thousands, it was declared that since frozen meat from abroad was good to eat, the Austrian workman would have it. On October 2d there was a demonstration in Vienna and in all provincial cities of Austria in favor of foreign meat, with which no preceding demonstration compared.

In the past the Austrian workman asked for political rights, and he has obtained them; now he asks for food for himself and his children, and he must obtain it, at whatever cost, says the report. The Board of Trade Minister, Dr. Weiskirchner, cannot show his face in the street without being asked: "When are we to have frozen meat, Excellency?"

The Cry for Meat in Germany.

The dearness of meat continues to engage earnest public attention in Germany. Last week the Prussian Minister of Agriculture published in a semi-official newspaper a

lengthy discussion of the matter. He admits that the price of meat by retail is unduly high, but he endeavors to show that this is due to the fact that the butchers are taking larger profits than usual, an explanation which is by no means accepted in the press generally, apart from the organs of the Agrarians. He also claims that the market reports show an improvement over the previous months in the number of animals offered for sale, and argues from this fact that the worst of the present period of high prices has been passed.

The organ of the butchers, however, asserts that the Minister's statistics prove nothing, since it is a well-known fact that the animals now brought to market are considerably less than the normal weight, owing to the fact that last year's production of animal-feeding materials was very light. This caused many growers to sell their full-grown animals then, and hence they only have small ones to sell now.

The Minister also alludes to the fact that only a few of the contingent of animals allowed to be imported from Austria are actually brought in, but the butchers meet this argument by pointing to the quarantine of 30 days to which such animals are subject before slaughtering. They say that this amounts almost to an embargo on imports.

Incidentally, it may be mentioned that the Minister quotes retail prices in the better sections of Berlin as follows: Roast beef, 28 to 34 cents; fillet cuts of beef, 38 to 52 cents, and pork cutlets, 26 to 30 cents.

The agitation for cheaper meat continues.

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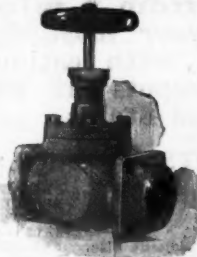
that it is possible to make, and owing to the special melting and annealing furnaces with which our foundry is equipped, are nearly double the tensile strength of those made in the ordinary way.

All of our Ammonia Valves are so constructed that a sealed back seat is formed when the stem is raised, thus enabling it to be readily repacked without shutting down or pumping out.

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In the wireless telegraphy code "C-Q-D" is the signal of distress. In packinghouse and cold storage construction it's the signal that the insulation is distressing the plant manager and the chief engineer.

"Give us more cold air," yells the manager. "Can't do it," says the engineer, "I'm pumping her hard now, but your insulation's no good. If I gave you 10 tons more refrigeration it would leak right out. Your insulation won't hold it."

If "STAR" corkboard had been used there would have been no need of the "C-Q-D" distress signal.

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70-71 Board of Trade, CHICAGO, ILL.

A commission appointed by the municipality of Cologne to confer with other West German cities has published a resolution recommending the opening of the Dutch frontier and the alleviation of existing sanitary restrictions at the Danish frontier. Other industrial cities of Western Germany are also taking similar action.

The Berlin Chamber of Commerce passed a resolution to petition the Government to abolish the system under which foreign cattle and swine are excluded as the only means of preventing permanently the scarcity of meat. The petition will also urge the withdrawal of the quarantine regulations, which it is declared paralyze the import trade in cattle and livestock from those countries which are allowed to export live meat to Germany.

In Rhenish Prussia, probably the richest of the provinces of Germany, the increase in the prices of the necessities of life is the subject of numerous crowded public meetings which have been held to protest against the fiscal policy of the Government. The most remarkable feature of these meetings is that the butchers themselves appear to be the leaders of the movement. In Elberfeld, says the London Meat Trade Journal, the municipality has resorted to the extraordinary step of establishing municipal meat stands, which, for the present, will be conducted by town officials. The town has granted a considerable sum of money to enable this plan to be carried out.

An inquiry at the cattle market at Ville, near Paris, has elicited a denial of the statement that beef is dear because, in con-

sequence of the meat crisis in Germany, cattle were exported to that country. In point of fact, cattle are not exported direct to Germany, says the London Leader. Swiss butchers attend the market on Mondays and Thursdays, and buy cattle which are sent to Switzerland, because the customs duties and the costs of transport are lower. From Switzerland the animals are sent to Germany and Italy.

But the higher price of meat cannot be attributed to the transaction with the Swiss butchers. As in the past, so now, beef costs from 16 to 17 cents per lb. wholesale. The increase dates from ten years ago. Why have retail butchers raised their prices? "I do not know," said a cattle dealer, "unless it is because everything has gone up—taxes and living in general."

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CHICAGO—The Armour Ammonia Works.
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DENVER—Armour & Co.
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WASHINGTON, D. C.—Armour & Co.
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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundred weight.

Market Irregular—Prices Lower—Demand Light—Packing Operations Still Small—Export Demand Limited—Large Feed Crops Give Promise of Favorable Feeding Conditions.

The provision market during the past week has drifted towards still lower levels, although the volume of business has not been very pronounced. The decline has not been large, but there has been a slow easing in values which has carried the market down. The prices have been influenced by pressure on the future market coming from speculative long holdings and selling, owing to the disappointing demand for cash stuff.

The movement of hogs is still limited and there is no evidence of any immediate increase in the supply, but the trade seems to be imbued with the idea that there will be a liberal supply of hogs later in the season, on account of the very large crops of feed stuffs this year.

The argument is made that with a corn crop of record proportion there will be ample supply of corn and with the oats crop also of record proportion, there will be no question of feed stuffs supplies needed for the maturing of a large number of hogs this winter.

The government corn report which came out on Monday night was a surprise even to the bears themselves, owing to an improve-

ment in the conditions for the month of 2.1 points, and the present condition is about 2 points better than the ten year average. Based on the government figures of condition the crop was estimated at 3,046,000,000 bu., which is 274,000,000 bu. more than last year, and private authorities claim that the amount of old corn in farmers' hands is about double last year.

Already the influence of expectation of a large crop of corn has been seen in the prevailing prices for corn, and quotations are now about from 8 to 10c. per bu. lower than last year. The prevailing prices for oats are also about 7c. lower than last year, and the price of both corn and oats are lower than for a number of years.

The government report on oats made the out turn 1,096,000,000 bu., exceeding last year's crop 89,000,000 bu., which was the previous record out turn. The report on wheat was also much better than expected, and the government estimate of the spring and winter wheat crop is about 120,000,000 bu. more than the low estimate made up during the damage excitement last summer. The crop of wheat, corn and oats are together the largest raised in this country and represent a total production of 4,833,000,000 bu.

The immense size of the grain crops is a tremendous factor for the business condition of this coming year. They mean lower priced feed stuff and lower priced food stuff the coming year. Already the price of wheat is lower than last year, feed stuffs are also lower than last year, and the ultimate effect of the lower priced feed stuffs must be for lower priced live stock, and altogether

it will be of immense advantage in lowering the cost of living, and also as giving the basis of prosperous business conditions. If the cotton crop turns out in line with the government condition figures it will also be a very excellent result, and mean not only a good supply of cotton, but an increased supply of cotton-seed, cotton-oil and of cotton-seed meal for feeding purposes.

The situation is rather difficult to analyze. Although the corn crop is so much larger than last year and prices of feed stuffs are so much less than last year the actual movement of hogs to market is extremely disappointing. The hog packing the past week was 340,000 against 355,000 the previous week and 465,000 last year. Such a decrease cannot be offset by increase in weight. The movement must increase in order to supply the needed requirements for meat and for fats.

If the hogs are in the country it will simply be a question of time before they come to market. The government report last month indicated that there was a slightly greater number of hogs in the country than last year, and the quality was better; but, notwithstanding that statement, farmers have not marketed their hogs since Sept. 1 even equal to last year, let alone any increase in number.

If the government report is correct, then the trade can expect a little later in the season possibly, a movement of hogs equal to last year, and if the heavy weight continues to be seen it will be equivalent to an increase in the total number, as the yield of fats and yield of meats will be materially influenced by the increased weight.

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Refiners of the Celebrated
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**PURE
REFINED
LARD**



BEEF.—The market is quiet and very firm. Stocks are very light and dealers find difficulty in getting supplies. Family, \$19@20.00; mess, \$15@15.50; extra India mess, \$31@31.50.

PORK.—There is a very quiet market. The tone is steady, owing to the light supplies, but the volume of trade is light. Mess is quoted at \$21@21.50; clear, \$22@23.50, and family, \$25@25.50.

LARD.—There has been a little easing in tone with the future market. Trade is slow and without interest. City steam, \$12.62½; Western, \$12.90; Middle West, \$12.70@12.80; Continent, \$13.10; South American, \$14.40; Brazil, kegs, \$15; compound, 10¼@10½c.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, Oct. 12, 1910:

Bacon.—Antwerp, Belgium, 65,300 lbs.; Amsterdam, Holland, 9,617 lbs.; Barbados, W. I., 2,415 lbs.; Buenos Aires, A. R., 756 lbs.; Bristol, England, 14,041 lbs.; Cienfuegos, Cuba, 22,093 lbs.; Christiania, Norway, 57,462 lbs.; Drontheim, Norway, 16,023 lbs.; Gibraltar, Spain, 2,800 lbs.; Glasgow, Scotland, 95,319 lbs.; Havana, Cuba, 17,586 lbs.; Hamilton, W. I., 1,983 lbs.; Helsingfors, Finland, 15,642 lbs.; Liverpool, England, 464,748 lbs.; London, England, 1,800 lbs.; Manchester, England, 6,000 lbs.; Nassau, W. I., 582 lbs.; Nipe, Cuba, 26,403 lbs.; Para, Brazil,

40,220 lbs.; Rotterdam, Holland, 202,329 lbs.; Stockholm, Sweden, 15,873 lbs.; Sundsvall, Sweden, 32,066 lbs.; Santiago, Cuba, 14,733 lbs.; Trinidad, W. I., 8,750 lbs.; Wasa, Russia, 15,601 lbs.

HAMS.—Antwerp, Belgium, 274,010 lbs.; Amsterdam, Holland, 9,825 lbs.; Barbados, W. I., 3,139 lbs.; Bristol, England, 52,584 lbs.; Cienfuegos, Cuba, 6,856 lbs.; Colon, Panama, 7,890 lbs.; Curacao, Leeward Islands, 607 lbs.; Carupano, Venezuela, 1,050 lbs.; Demerara, British Guiana, 4,654 lbs.; Glasgow, Scotland, 156,800 lbs.; Havana, Cuba, 7,995 lbs.; Hamilton, W. I., 7,780 lbs.; Kingston, W. I., 1,276 lbs.; Liverpool, Eng., 559,687 lbs.; London, England, 74,630 lbs.; Manila, P. I., 1,339 lbs.; Mazatlan, Mexico, 1,859 lbs.; Manchester, England, 5,000 lbs.; Nassau, W. I., 1,469 lbs.; Nipe, Cuba, 5,908 lbs.; Port au Prince, W. I., 3,526 lbs.; Port Limon, C. R., 4,435 lbs.; Southampton, England, 33,286 lbs.; Santiago, Cuba, 8,970 lbs.; Trinidad, W. I., 1,589 lbs.; Vera Cruz, Mexico, 3,735 lbs.

LARD.—Antwerp, Belgium, 559,633 lbs.; Bristol, England, 93,650 lbs.; Bergen, Norway, 16,100 lbs.; Barbados, W. I., 6,445 lbs.; Buenaventura, Colombia, 4,500 lbs.; Buenos Aires, A. R., 840 lbs.; Copenhagen Denmark, 70,239 lbs.; Catania, Sicily, 3,100 lbs.; Colon, Panama, 23,954 lbs.; Ciudad Bolivar, Venezuela, 1,875 lbs.; Cienfuegos, Cuba, 82,539 lbs.; Curacao, Leeward Is., 7,259 lbs.; Christiania, Norway, 65,823 lbs.; Colombia, 1,850 lbs.; Dusseldorf, Germany, 12,402 lbs.; Demerara, Brit. Guiana, 834 lbs.; Drontheim, Norway, 2,750 lbs.; Delagoa Bay, Africa, 5,573 lbs.; Glasgow, Scotland, 20,250 lbs.; Guayaquil, Ecua-

dor, 2,250 lbs.; Hamilton, W. I., 4,185 lbs.; Havana, Cuba, 26,424 lbs.; Hamburg, Germany, 222,731 lbs.; Havre, France, 41,539 lbs.; Kingston, W. I., 1,740 lbs.; Koenigsburg, Germany, 6,400 lbs.; Liverpool, England, 303,864 lbs.; London, England, 191,537 lbs.; Manila, P. I., 704 lbs.; Mazatlan, Mexico, 1,750 lbs.; Manchester, England, 138,532 lbs.; Malmö, Sweden, 30,014 lbs.; Naples, Italy, 1,500 lbs.; Nipe, Cuba, 25,855 lbs.; Nassau, W. I., 18,510 lbs.; Para, Brazil, 15,400 lbs.; Palermo, Sicily, 3,600 lbs.; Port au Prince, W. I., 119,189 lbs.; Port Limon, C. R., 3,541 lbs.; Rotterdam, Holland, 155,613 lbs.; Rio Janeiro, Brazil, 1,850 lbs.; Stockholm, Sweden, 15,359 lbs.; Stettin, Germany, 12,400 lbs.; St. Kitts, W. I., 7,500 lbs.; Savanilla, Colombia, 5,250 lbs.; Southampton, England, 220,800 lbs.; Siracusa, 2,600 lbs.; Trinidad, W. I., 6,849 lbs.; Vera Cruz, Mexico, 51,810 lbs.; West Hartlepool, England, 11,200 lbs.; Wiborg, Russia, 2,750 lbs.

LARD OIL.—Demerara, British Guiana, 500 gals.; Mazatlan, 265 gals.

PORK.—Antwerp, Belgium, 10 tcs.; Barbados, W. I., 105 bbls.; Colon, Panama, 15 bbls.; Demerara, British Guiana, 205 bbls.; Dunkirk, France, 85 bbls.; Glasgow Scotland, 75 bbls.; Hamilton, W. I., 16 bbls.; Kingston, W. I., 160 bbls.; Liverpool, England, 40 bbls.; Nassau, W. I., 69 bbls.; Port au Prince, W. I., 133 bbls.; Port Limon, C. R., 28 bbls.; St. Johns, N. F., 1,155 bbls.; St. Kitts, W. I., 50 bbls.; Trinidad, W. I., 30 bbls., 15 tes.

SAUSAGE.—Antwerp, Belgium, 150 bxs.

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Saturday, Oct. 8, 1910, as shown by Williams & Terhune's report are as follows:

| Steamer and Destination. | Oil | | Cottonseed | | Bacon | | Beef. | Pork. | Lard. |
|----------------------------------|-------|-------|------------|--------|-------|---------|-------|-------|-------|
| | Cake. | Bags. | Oil. | Boxes. | Hams. | Tallow. | | | |
| Baltic, Liverpool | | | | 95 | 1870 | | 246 | 175 | 1998 |
| Caronia, Liverpool | | | | | 262 | | | 6 | 414 |
| Campania, Liverpool | | | | | 1021 | | 75 | 39 | 139 |
| *Minneapolis, London | | 150 | | 67 | | | 25 | | 115 |
| *New York, Southampton | | | | | 311 | | | | 900 |
| Oceanic, Southampton | | | | | 293 | | | | |
| Marengo, Hull | | | 1278 | 555 | | | 35 | 63 | 1580 |
| Cervantes, Manchester | | | | | 80 | | | | 155 |
| *Furnessia, Glasgow | | | | | 445 | | 55 | | 85 |
| Kaiserin Aug. Victoria, Hamburg. | | | | | | | 190 | | 110 |
| Pennsylvania, Hamburg | | | | | 25 | | 175 | 100 | |
| Nieuw Amsterdam, Rotterdam. | 4080 | 159 | | | 100 | 30 | 50 | | 200 |
| Vaderland, Antwerp | 4681 | | | | 425 | | 35 | 198 | 134 |
| Kaiser Wilhelm II, Bremen. | | | | | | | 75 | | 100 |
| Grosser Kurfurst, Bremen. | | | | | | | 25 | | |
| Chicago, Havre | | | | | 30 | | | | |
| Florida, Havre | 3980 | | | | | | | | |
| La Provence, Havre | | | | | | | | 10 | 200 |
| Germania, Marseilles | 250 | | | | | | | | |
| Atlanta, Mediterranean | | | | | | 150 | | | |
| Duca d' Abruzzi, Mediterranean. | | | | | | | | | 50 |
| Koenigin Luise, Mediterranean. | | 50 | | | | | | | 10 |
| Oceania, Mediterranean | | 34 | | | | | | | |
| Total | 12901 | 334 | 1373 | 5484 | 180 | 986 | 581 | 3147 | 22083 |
| Last week | 15992 | | | 4588 | | 781 | 651 | 4753 | 16270 |
| Same time in 1909. | 7421 | 4285 | 1043 | 5134 | 60 | 1673 | 619 | 5713 | 21123 |

*Cargo estimated by steamship company.

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 ALL GRADES
 PLACE YOUR OFFERINGS BEFORE US

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Oct. 8, 1910, with comparative tables:

| To— | PORK, BBLs. | | From Nov. 1, 1909, to Oct. 8, '10. |
|-------------------|--------------------|--------------------|------------------------------------|
| | Week Oct. 8, 1910. | Week Oct. 9, 1909. | |
| United Kingdom... | 272 | 345 | 33,162 |
| Continent | 254 | 447 | 15,100 |
| So. & Cen. Am. | 422 | 234 | 17,694 |
| West Indies | 1,274 | 322 | 55,448 |
| Br. No. Am. Col. | 25 | 202 | 18,969 |
| Other countries | | | 317 |
| Total | 2,287 | 1,550 | 140,690 |

| MEATS, LBS. | | | |
|-------------------|-----------|-----------|-------------|
| United Kingdom... | 4,325,700 | 6,322,465 | 370,709,756 |
| Continent | 516,800 | 468,690 | 29,322,612 |
| So. & Cen. Am. | 26,550 | 36,200 | 5,085,612 |
| West Indies | 236,525 | 62,516 | 9,508,729 |
| Br. No. Am. Col. | 6,000 | 12,000 | 205,960 |
| Other countries | | | 252,575 |
| Total | 5,111,575 | 6,902,100 | 415,085,244 |

| LARD, LBS. | | | |
|-------------------|-----------|-----------|-------------|
| United Kingdom... | 2,467,400 | 5,383,817 | 259,566,890 |
| Continent | 845,140 | 1,806,371 | 219,677,255 |
| So. & Cen. Am. | 319,650 | 382,000 | 15,368,410 |
| West Indies | 393,000 | 479,423 | 65,831,160 |
| Br. No. Am. Col. | 10,066 | | 659,537 |
| Other countries | 13,700 | | 1,494,450 |
| Total | 4,048,956 | 8,051,611 | 523,595,715 |

RECAPITULATION OF THE WEEK'S EXPORTS.

| | Pork, bbls. | Meats, lbs. | Lard, lbs. |
|--------------------|-------------|-------------|------------|
| New York | 902 | 2,483,675 | 1,502,600 |
| Boston | 150 | 636,825 | 382,556 |
| Philadelphia | 15 | 207,000 | 234,000 |
| New Orleans | 1,240 | 46,000 | 286,000 |
| Montreal | | 1,679,000 | 1,315,000 |
| Total week | 2,287 | 5,111,575 | 4,048,956 |
| Previous week | 1,680 | 6,055,250 | 6,902,100 |
| Two weeks ago | 2,702 | 6,122,250 | 5,941,150 |
| Cor. week last y'r | 1,550 | 6,902,100 | 8,051,611 |

COMPARATIVE SUMMARY OF EXPORTS.

| | From Nov. 1 1909, to Oct. 8, 1910. | Same time 1910. | Decrease. |
|-------------|------------------------------------|-----------------|-------------|
| Pork, lbs. | 20,186,800 | 25,138,000 | 7,951,200 |
| Meats, lbs. | 275,618,465 | 415,085,244 | 139,466,779 |
| Lard, lbs. | 868,210,893 | 532,595,715 | 169,384,822 |

OCEAN FREIGHTS.

| | Liverpool, Per Ton. | Glasgow, Per Ton. | Hamburg, Per 100 lbs. |
|-------------------|---------------------|-------------------|-----------------------|
| Beef, per tierces | 15/ | 15/ | @24c. |
| Oil Cake | 7/6 | 8c. | @24c. |
| Bacon | 15/ | 15/ | @24c. |
| Lard, tierces | 15/ | 15/ | @24c. |
| Cheese | 20/ | 25/ | @48c. |
| Canned meats | 15/ | 15/ | @24c. |
| Butter | 25/ | 30/ | @48c. |
| Tallow | 15/ | 15/ | @24c. |
| Pork, per barrel | 15/ | 15/ | @24c. |

TALLOW, STEARINE, GREASE and SOAP

WEEKLY REVIEW

TALLOW.—There has been a very quiet interest in city tallow during the week, and quotations have remained unchanged. In special tallows there has been a fair business at 8½c. in tierces. Edible tallows have been quiet, but very steady. The demand for the tallows came from soap-making interests, although since the advance in the price of soap, there has been evidence of a very conservative attitude on the part of manufacturers, who were very uncertain as to what the effect of the advance in tallow would be on the late fall and winter business in soap.

The production of tallow still continues rather moderate, due not only to the rather moderate movement of cattle, but to the light weight, which means a limited supply of fats. The price of all oils and fats is so very high compared with previous years, that there is quite a disposition to pursue a cautious, conservative policy.

The grain crops of the country have turned out in such a satisfactory way that the outlook is extremely encouraging for lower-priced live stock. On the basis of the feeding cost of production, and with the low prices for feeding stuff and the high prices for live stock, there is every temptation to feed liberally. The light weight of the cattle is undoubtedly due to the marketing of the undesirable stock from the ranges, but this is a policy usually pursued at this time of the year, and the condition in that respect is a normal one. Nevertheless, the average weights during September were the lightest on record, for the month.

Quotations: City tallow, prime, 7½c. in hds.; country, as to quality, 7½@8c. tes.; specials, 8½@8½c. tes.

SEE PAGE 39 FOR FRIDAY'S MARKETS.

OLEO STEARINE.—The trade in oleo stearine the past week has been very quiet, but prices have been steady, due to the rather limited offerings of stearine on the spot. The demand continues quiet, owing to the fact that the supplies of oils for compound production are still very scant on the spot, and buyers were disposed to be very cautious.

There has also been an easing in the price of compound lard, and this has made manufacturers somewhat cautious, as they have been rather uncertain to what extent the decline would be carried. With the large supply and low price of feed stuffs this season, resulting in hopes of a larger supply of live hogs and lower prices therefore, there has been a disposition to look for lower priced lard, and this is reflected in the discounts on lard for the forward delivery. If, on the other hand, the supply of oils is to be restricted, then the demand for stear-

ines will naturally be limited by the tendency in the lard market, and also the supply and the price of oil. Oleo stearine sold in moderate lots at 12½c.

COCOANUT OIL.—There has been but little change in the cocoanut oil situation this week. The spot situation is firm and supplies light. There appears to be some evidence of willingness to accept lower prices on shipment stuff. Quotations: Cochin, spot, 11½@11½c.; shipment, 10½@10½c.; Ceylon, spot, 9½@9½c.; shipment, 9½c.

PALM OIL.—The market is quiet and fairly steady at about unchanged prices. Buyers are rather conservative, but with small spot stocks the market is firmly held. Prices in New York are: Prime red, spot, 7¼@8c.; do., to arrive, 7½@7½c.; Lagos, spots, 8¼c.; do., to arrive, 7½@8c.; palm kernels, 9½@9½c.

CORN OIL.—Prices are very firm, with the market influenced by the strength of linseed oil. Prices are quoted at \$7.55@7.60.

NEATSFOOT OIL.—The supplies available are still moderate. The jobbing trade is fair. Quotations: For 20 cold test, 95c.; 30 do., 86c.; do., water white, 80@82c.; prime, 69@70c.; low grade off yellow, 63@65c.

LARD OIL.—Prices are about steady, with quiet trade. Prices are quoted at 95c.@\$1.05.

OLEO OIL.—There has been a further weakening in prices, both here and abroad. Rotterdam reported 850 tes. sold this week at 67 florins, showing that there is steady pressure on the market even at the lower prices. Rotterdam prices are quoted at 67 florins. New York quotes extras 12½c.

LARD STEARINE.—The market is quiet, with the tone a little easier. Demand is slow. Prices are quoted at 14c.

SOYA BEAN OIL.—There has been a further hardening in values, due to the strength and scarcity of linseed oil. Supplies are being absorbed steadily. In linseed oil, London advices are that Americans have bought up all available supplies. Spot is quoted at 8@8¼c.; to arrive, 7½@8c.

GREASE.—The market is dull, with the tone rather heavy. Buying is limited and there is but little interest in the market. Quotations in New York: Yellow, 6¾@7c.; bone, 6¾@7½c.; house, 7@7½c.; "B" and "A" white, 7@7¾c. nominal.

GREASE STEARINE.—There is a little easier tone to the market, with demand slow. Yellow, 6¾@7½c., and white at 7½@7¾c.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, Oct. 12, 1910:

BEEF.—Amsterdam, Holland, 25 bbls.; Arendal, Norway, 25 tes.; Bremen, Germany,

110 bbls.; Christiania, Norway, 75 bbls.; Christiansand, Norway, 25 bbls.; Copenhagen, Denmark, 25 bbls.; Cardiff, Wales, 45 bbls., 100 tes.; Colon, Panama, 100 bbls., 41,465 lbs.; Curacao, Leeward Islands, 10 bbls.; Demerara, British Guiana, 157 bbls., 60 tes.; Flushing, Holland, 60 bbls.; Glasgow, Scotland, 110 tes., 10 bbls.; Hamburg, Germany, 50 bbls.; Hamilton, W. I., 31 bbls., 8 tes., 13,521 lbs.; Kingston, W. I., 21 bbls.; Liverpool, England, 268,598 lbs.; 105 bbls.; London, England, 276,868 lbs.; 25 tes.; Marseilles, France, 10 bbls.; Martinique, W. I., 50 bbls.; Mauritius, W. I., 25 tes.; Nassau, W. I., 41 bbls.; Port au Prince, W. I., 53 bbls.; Port Limon, C. R., 74 bbls.; Rotterdam, Holland, 125 bbls.; St. Johns, N. F., 676 bbls.; St. Kitts, W. I., 25 bbls.; Sydney, Australia, 20 bbls.; Southampton, England, 283,344 lbs.; Trinidad, W. I., 60 bbls., 96 tes.

OLEO OIL.—Alexandria, Egypt, 4 tes.; Bergen, Norway, 70 tes.; Christiania, Norway, 389 tes.; Genoa, Italy, 30 tes.; Glasgow, Scotland, 25 tes.; Gothenberg, Sweden, 140 tes.; Hamburg, Germany, 135 tes.; Havana, Cuba, 5 tes.; London, England, 500 tes.; Manchester, England, 680 tes.; Malmö, Sweden, 105 tes.; Rotterdam, Holland, 530 tes.; St. Johns, N. F., 200 tes.; Smyrna, Turkey, 50 tes.

OLEOMARGARINE.—Barbados, W. I., 8,200 lbs.; Colon, Panama, 3,400 lbs.; Curacao, Leeward Islands, 2,024 lbs.; Havana, Cuba, 3,920 lbs.; Kingston, W. I., 7,200 lbs.; Nassau, W. I., 1,955 lbs.; Port Limon, C. R., 2,980 lbs.; Port au Prince, W. I., 30,520 lbs.; Savanilla, Colombia, 900 lbs.

TALLOW.—Antwerp, Belgium, 35,469 lbs.; Demerara, British Guiana, 3,617 lbs.; Flushing, Holland, 1,289 lbs.; Havana, Cuba, 3,103 lbs.; Para, Brazil, 2,249 lbs.; Port Limon, C. R., 940 lbs.; Port au Prince, W. I., 8,673 lbs.

TALLOW OIL.—Vienna, Austria, 60 bbls.

TONGUE.—Algoa Bay, Africa, 206 pa.; Copenhagen, Denmark, 20 bbls.; Liverpool, England, 5 bbls.

CANNED MEAT.—Antwerp, Belgium, 225 pa.; Amsterdam, Holland, 141 cs.; Barbados, W. I., 68 cs.; Bristol, England, 460 cs.; Colon, Panama, 66 cs.; Curacao, Leeward Islands, 53 cs.; Demerara, British Guiana, 45 pa.; Delagoa Bay, Africa, 137 pa.; Genoa, Italy, 5 pa.; Glasgow, Scotland, 1,578 pa.; Hamilton, W. I., 609 cs.; Kingston, W. I., 75 pa.; Liverpool, England, 25 bbls.; London, England, 2,058 cs.; Manila, P. I., 82 cs.; Mazatlan, Mexico, 34 cs.; Manchester, England, 450 cs.; Nassau, W. I., 123 pgs.; Para, Brazil, 52 cs.; Port Cabello, Venezuela, 27 cs.; Port Limon, C. R., 63 pa.; St. Johns, N. F., 41 cs.; Southampton, England, 154 cs.; Santiago, Cuba, 41 cs.

SOYA BEAN OIL

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PORTSMOUTH REFINERY DAMAGED.

Damage by fire to the extent of \$50,000 was done to the plant of the Portsmouth Cotton Oil Refinery Company plant, Portsmouth, Va., on Wednesday. Mr. John Aspegren states that the fire affected only two of the departments out of the nine. The fire was in the white oil department, which was the only one put out of commission. The damage will be temporarily repaired within a month, and in the meantime he has arranged for the refining of his crude oil by two other refining companies.

DEATH OF WESTERN PACKER.

A dispatch to The National Provisioner from Pueblo, Colo., announces the death in that city on Wednesday, Oct. 12, of Emmett Nuckolls, president of the Nuckolls Packing Company of Pueblo, one of the most active of Western packing concerns. Mr. Nuckolls was a veteran in the trade, and was very well known throughout his territory, and his figure will be sadly missed there.

Though a man of years, Mr. Nuckolls continued to take a close personal interest in the business, and it was while engaged in "cutting out" a bunch of cattle about six weeks ago at the Pueblo yards that he fell and broke his hip. Complications ensued which caused his death this week. His son and the general manager of the business, G. Harvey Nuckolls, is an enthusiastic member of the American Meat Packers' Association, and is one of the characteristic figures at the annual conventions. He will not be seen at this year's Chicago meeting, as he remained at home to direct the closing up of his father's affairs and to see his remains laid to rest.

SAVING GREASE FROM TANKAGE.

(Concluded from page 21.)

"Note that in the Clyde press both pressing plates are hollow and provided with steam in-let and condensation out-let. It thus can be seen readily that every square inch of the press-cake is constantly in touch with a heated metal surface, comparable to a hot flat-iron and a red-hot kitchen stove, with the greasy tankage between the two. The steam consumption is practically nil, as no drying or evaporation of water more than usual is effected, and as the upper plate can be covered with asbestos if desired. Exhaust steam is fully serviceable for this purpose. This distribution of heat to the innermost portion of the press-cake is very important.

"As intimated before, no press-carriage, transfer carriage nor wooden press-racks are required, neither are troublesome rails which spread and may throw an entire press out of balance, to the great disgust of those who know and to the damage of those who have to pay. The saving in the costly racks alone is worth one-fourth of the cost of an entire

Louisville Cotton Oil Co.



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LICENSED AND BONDED COTTON SEED OIL WAREHOUSE

IN UNITED STATES
WRITE FOR FULL INFORMATION

Clyde press; to this must be added the cost and repair account of the carriages and rails, when an approximate idea of the advantages of the Clyde auto press table may be conceived.

"This table moves intermittently, either automatically or by means of a hand lever, as desired. When automatic movement is installed the table carries each cake the distance of one width of the press, when it stops, setting the press in operation. The time of pressing and the movement of the table are regulated at will.

"Twelve presses of fifteen plates each per day for one gang of four men is good work. At this rate the old style press is in actual pressing operation not more than one-half of the time, thus allowing about one and one-half minutes of pressing per cake. As the Clyde press obtains a quick releasing motion, most of the time is used in actual pressing, amounting to about three minutes per cake at the above ratio of pressing, or twice the time of the old style press.

"You are, of course, aware of the fact that the time of pressure is secondary to the amount of pressure applied, although a gradually increasing pressure is desirable. It may be observed that upon reaching a given amount of pressure no more liquid substance issues from the press when such given pressure is maintained at an equilibrium and not increased, no matter for how long a time the press is left standing under such pressure load, provided, of course, that a few seconds be allowed for the liquid to drain off the press when such pressure is first reached.

"Considering that each individual cake has a thickness of not more than one to one and one-half inches, also that the full pressure is exerted upon each single cake, furthermore, that such pressing obtains between two hot plates, the additional time allowance, with the many other advantages of the Clyde

auto press brought out before, will have made plain and clear, we trust, your understanding of the reason for and the cause of such reduction of the residual grease in tankage.

"It remains to be said that these presses are very substantially built, that a considerable portion of the old installation may be utilized, although discrimination should be made against much worn parts, that an entirely new installation does not cost much more, and that the operation of the same is no more expensive than that of the old, wasteful press. Grease is costlier than labor, and much more so than a Clyde automatic tankage press."

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, Oct. 13.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 13c.; 10@12 lbs. ave., 12½c.; 12@14 lbs. ave., 12¼c.; 14@16 lbs. ave., 11½c.; 18@20 lbs. ave., 11¼c. Sweet pickled, 8@10 lbs. ave., 14¾c.; 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 13½c.; 14@16 lbs. ave., 12¾c.; 18@20 lbs. ave., 11@11¼c.

Skinny Hams—Green, 14@16 lbs. ave., 11½c.; 16@18 lbs. ave., 11¼c.; 18@20 lbs. ave., 11¼c.; 22@24 lbs. ave., 11½c. Sweet pickled, 14@16 lbs. ave., 11¼c.; 16@18 lbs. ave., 11¼c.; 18@20 lbs. ave., 11¼c.; 22@24 lbs. ave., 11¼c.

New York Shoulders—Green, 10@12 lbs. ave., 9¼@9½c. Sweet pickled, 10@12 lbs. ave., 10¼c.

Picnic Hams—Green, 5@6 lbs. ave., 9½c.; 6@8 lbs. ave., 8¾c.; 8@10 lbs. ave., 8¼c.; 10@12 lbs. ave., 8½c. Sweet pickled, 5@6 lbs. ave., 10c.; 6@8 lbs. ave., 8¾c.; 8@10 lbs. ave., 8¾c.; 10@12 lbs. ave., 8¾c.

IF OUR
LABORATORY
HAS HAD
THE SAMPLE

THEN
YOU
KNOW

WHAT'S
WHAT

THAT'S
WHAT!

TRY IT
STERNE & SONS CO.
Just Brokers
LABORATORY
CHICAGO
Established 1886

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Louisiana Cottonseed Crushers' Association.

October Weakens—Liquidation Heavy—Talk of Congestion—New Crop Deliveries Steady—Crude Easier—Weather Favoring New Crop Movement—Large Grain Crops Secured.

The feature of the speculative trade in the future oil market the past week was pronounced activity in October on Monday, and a rapid break in the price, followed by an almost equally pronounced recovery, although the net result was some decline. The selling movement, it was understood, came from the closing out by a large manufacturing interest of an important line of October oil, and also some selling of speculative holdings. The purchases were currently put down to a leading refining company which has been credited with being the principal holder of the October delivery.

There have been claims that the October long interest was in the neighborhood of 40 to 50,000 barrels, and it was believed that the operations of the week centralized the holdings more than they had previously been. Claims were made that the sellers of oil would deliver a large quantity before the end of the month. One of the leading sellers was quoted as stating that he would, himself, deliver about 14,000 barrels.

Owing to the short time before the maturing of the contracts there has been very little trading in October, excepting in the way of evening up and closing out of the accounts

already entered into. The speculative situation in the later deliveries has developed but little of importance and the price fluctuation has been narrow, with a rather unimportant volume of business.

The developments during the week regarding the cotton crop have been, in a way, favorable. Weather conditions were excellent until Wednesday, when there developed some rain on the Gulf Coast. Since the crop began to mature the weather has been unusually satisfactory in many sections. There have been some complaints of hot, dry weather, but opinions have been very contradictory as to the probable effect of such weather so late in the season.

The cotton market this week reached the high levels for the season with very excited speculative trade, and reports of heavy buying by spinning interests, owing to the belief that the supplies of lint this season will be less than the world's requirements. The movement forward of cotton to market is very liberal, and every day of fine weather means so much more cotton secured in good shape, and therefore so much the more seed available for market.

The question of the size of the crop is still unsettled, and there will be distinct difference of opinion on this until midwinter. The bullish estimates of the crop are still eleven million bales and under, while some of the more optimistic estimates have leaned toward twelve million bales and over. A Southern crop reporting agency made a statement at the close of the week that twelve million bales were assured, and that

with frost a little later than normal, the crop might reach thirteen million bales.

Supplies of oil are still limited, for immediate delivery, and this is tending to restrict the production of compound lard, and the distribution in that way. There is, however, quite general expectation that the supplies will be increased materially within thirty days, if the weather is favorable for the gathering of the crop, but whether that increase in supply is sufficient for the demand which is believed to be waiting for the oil or not, is to be demonstrated.

The Government Grain Report, which was issued on Monday of the week, confirmed the expectation of a record crop of feeding grain, and the influence of this large crop is felt on the market for feed stuffs, and there is a disposition to believe that, sooner or later, it will have effect on the price of hogs and the price of animal fats. The winter deliveries of lard are slightly lower than last year. Feed stuffs are 10 to 15 per cent. less than last year. On the other hand, the principal deliveries of cottonseed oil, beginning with November, are a cent a pound higher than last year. What the effect on the distribution of cottonseed oil of this position of prices compared with last year and previous years will be, and also compared with lard, is not clear.

The position of other oils is still a very firm one. The offerings of foreign edible oils are limited on the spot, although there is some concession in prices for forward delivery on stuff to be shipped. The extraordinary price of linseed oil has not only taken

The
American
Cotton
Oil Co.



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NEW YORK CITY

Cable Address:
"AMCOTOIL," New York.

**Cottonseed
Products.**

OIL, LINTERS,
CAKE, ASHES,
MEAL, HULLS.

**GOLD MEDALS
AWARDED**

Chicago, 1893.
San Francisco, 1894.
Atlanta, 1895.
Paris, 1900. Buffalo, 1901.
Charleston, S. C., 1902.
St. Louis, 1904.

KENTUCKY REFINING COMPANY

INCORPORATED 1885

COTTON SEED OIL

SNOWFLAKE—Choice Summer White Deodorized Oil

WHITE DAISY—Prime Summer White Deodorized Oil

DELMONICO—Choice Summer Yellow Oil

APEX—Prime Summer Yellow Oil

BUTTERCUP—Deodorized Summer Yellow Oil

NONPAREIL—Choice Winter Yellow Salad Oil

ECLIPSE—Choice Butter Oil

REFINERY AND GENERAL OFFICE, LOUISVILLE, KY. "Refinery" Louisville, U.S.A.

CABLE ADDRESS

that entirely out of the soap-makers' reach, but has also resulted in bringing up the price of soya-bean oil to a point where it is higher than cottonseed oil, and English-made cottonseed oil is also very firm.

The market on Thursday was irregular. There was considerable trade in October at higher prices, thought to be covering of shorts. Later deliveries were lower on easier forward crude market.

Closing prices, Saturday, Oct. 8.—Spot, \$8.60 @10; October, \$8.42@8.44; November, \$7.62@7.65; December, \$7.53@7.55; January, \$7.57@7.59; February, \$7.60@7.66; March, \$7.68@7.70; May, \$7.76@7.78; good off, \$7.50@8.40; off, \$7.50@8.40; winter, \$8.40@11; summer, \$8.40@11. Sales were: October, 1,700 at \$8.42@8.46; November, 2,400 at \$7.60@7.65; December, 900 at \$7.52@7.54; January, 700 at \$7.56@7.58; March, 1,200 at \$7.67@7.70; May, 200 at \$7.78@7.79. Futures closed 2 advance to 7 decline. Total sales, 7,100. Prime crude S. E. Prompt 51c.

Monday, Oct. 10.—Spot, \$8.40@8.50; October, \$8.39@8.40; November, \$7.59@7.60; December, \$7.49@7.51; January, \$7.52@7.56; February, \$7.55@7.63; March, \$7.63@7.66; May, \$7.71@7.76; good off, \$7.50@8.40; off, \$7.50@8.40; winter, \$8.60@11; summer, \$8@11. Sales were: October, 7,800 at \$8.33@8.42; November, 700 at \$7.55@7.58; December, 1,700 at \$7.46@7.48; January, 1,200 at \$7.47@7.51; March, 100 at \$7.60@7.60. Futures closed 6 to 10 decline. Total sales, 11,500. Prime crude S. E. Prompt 50@51c.

Tuesday, Oct. 11.—Spot, \$8.39@8.50; October, \$8.39@8.42; November, \$7.60@7.62; December, \$7.50@7.53; January, \$7.53@7.55; February, \$7.55@7.59; March, \$7.62@7.63; May, \$7.72@7.75; good off, \$7.50@8.40; off, \$7.25@8.40; winter, \$8.40@10; summer, \$8.40@9. Sales were: October, 400 at \$8.40@8.40; November, 1,800 at \$7.60@7.62; December, 1,500 at \$7.49@7.50; January, 700 at \$7.53@7.55; March, 700 at \$7.62@7.64; May, 700 at \$7.74@7.75. Futures closed 1 advance to 1 decline. Total sales, 5,800. Prime Crude S. E. Prompt 49½-50c.

Wednesday, Oct. 12.—Holiday.

Thursday, Oct. 13.—Spot, \$8.48@8.57; October, \$8.49@8.51; November, \$7.55@7.57; December, \$7.47@7.49; January, \$7.47@7.51; February, \$7.47@7.60; March, \$7.58@7.60; May, \$7.67@7.69; good off, \$7.50@8.51; off, \$7@8.40; winter, \$8.50@11; summer, \$8.75@11. Sales were: October, 3,000 at \$8.47@8.50; November, 700 at \$7.57@7.61; December, 800 at \$7.49@7.50; January, 400 at \$7.51@7.52; March, 100 at \$7.60; May, 500 at \$7.68@7.70. Futures closed at 10 advance to 8 decline. Total sales, 5,700. Prime Crude S. E. Prompt 50c.

SEE PAGE 36 FOR FRIDAY'S MARKETS.

CULBERTSON BACK FROM ABROAD.

J. J. Culbertson of Paris, Tex., chairman of the Legislative Committee of the Inter-State Cotton Seed Crushers' Association, and one of the leading cotton oil manufacturers of the South, arrived in New York City during the past week after a summer spent abroad with his family. Mr. Culbertson sailed for the other side immediately after the Inter-State Convention at Little Rock in May, and spent over four months in touring Europe.

During his trip he visited several countries which have been, or ought to be big customers for American cottonseed products, including Austria-Hungary, Norway, Sweden and Germany, and took occasion to look closely into questions connected with our export interests there. He had conferences with high government officials in those countries, and with American diplomatic and consular representatives, and secured much information of value which he will make available for our authorities at Washington. In his opinion our foreign trade is being seriously neglected, and attention to its interests should be given at once, both by our cottonseed products organizations and the government at Washington.

MAJOR CARSON SAILS FOR LONDON.

Major John M. Carson, late chief of the Bureau of Manufactures at Washington, and now the special foreign representative of the Department of Commerce and Labor, sailed from New York on Thursday on the steam-

ship Prinz Friedrich Wilhelm, accompanied by Mrs. Carson. Major Carson goes abroad on a special trade mission for the government which has been outlined in the columns of The National Provisioner. He will be glad to hear from any representatives of American industries who can suggest anything for him to do abroad which will be of assistance to our foreign trade. He may be addressed in care of the United States Dispatch Agent, 4 Trafalgar Square, London. He expects to remain abroad indefinitely.

REYNOLDS MADE FERTILIZER MANAGER.

William A. Reynolds, of Charlotte, N. C., has been promoted to the management of the fertilizer department of the Southern Cotton Oil Company, to succeed F. B. Dancy, who resigned to accept a position elsewhere. Mr. Reynolds has for several years been assistant district manager of the Southern Cotton Oil Company with headquarters at Charlotte. W. H. Jaspon, formerly district cashier of the Southern Cotton Oil Company, has been appointed assistant manager in place of Mr. Reynolds.

Mr. Reynolds is an authority in cottonseed products as stock feeds, and delivered an able address at the last Inter-State convention on the necessity for uniform State legislation on that subject for the protection of the trade.

Bargains in equipment may be obtained by watching the "For Sale" department, page 48.

The Procter & Gamble Co.

REFINERS OF ALL GRADES OF

COTTONSEED OIL

Aurora, Prime Summer Yellow
Boreas, Prime Winter Yellow
Venus, Prime Summer White

Marigold Cooking Oil
Puritan Salad Oil
Jersey Butter Oil

Offices: CINCINNATI, O.

Cable Address: PROCTER, CINCINNATI, U. S. A.

Refineries: { IVORYDALE, O.
PORT IVORY, N. Y.
KANSAS CITY, KAN.

ASPEGREN & CO.

Produce Exchange

NEW YORK CITY

EXPORTERS BROKERS

**WE EXECUTE
ORDERS
TO BUY OR SELL**

Cotton Seed Oil FUTURE DELIVERY

**ON THE N. Y.
PRODUCE
EXCHANGE FOR**

Write to us for particulars. Will wire you the daily closing prices upon request.

COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported up to Oct. 12, 1910, and for the period since Sept. 1, 1910, were as follows:

From New York.

| | For week. | Since Sept. 1, 1910. |
|------------------------|------------|----------------------|
| | Bbls. | Bbls. |
| Acajutla, Salvador | 9 | 30 |
| Antigua, W. I. | — | 36 |
| Arica, Chile | — | 13 |
| Aux Cayes, Haiti | — | 2 |
| Barbados, W. I. | 5 | 49 |
| Cape Town, Africa | — | 22 |
| Cartagena, Colombia | — | 3 |
| Carupano, Venezuela | 10 | — |
| Cayenne, French Guiana | — | 11 |
| Christiania, Norway | — | 50 |
| Colon, Panama | 61 | 201 |
| Demerara, Br. Guiana | 38 | 61 |
| Drontheim, Norway | — | 100 |
| Dublin, Ireland | 125 | 625 |
| Genoa, Italy | — | 100 |
| Grenada, W. I. | — | 7 |
| Guadeloupe, W. I. | — | 524 |
| Havana, Cuba | — | 115 |
| Iquique, Chile | — | 4 |
| Kingston, W. I. | 47 | 167 |
| Leghorn, Italy | — | 25 |
| Liverpool, England | 150 | 870 |
| London, England | 101 | 120 |
| Macoris, San Dom. | — | 37 |
| Martinique, W. I. | — | 354 |
| Mauritius, W. I. | 10 | 10 |
| Melbourne, Australia | — | 10 |
| Montego Bay, W. I. | — | 9 |
| Montevideo, Uruguay | — | 198 |
| Nipe, Cuba | 10 | 10 |
| Panama, Panama | 3. | 3 |
| Port Antonio, W. I. | — | 4 |
| Port au Prince, W. I. | 11 | 27 |
| Port Limon, C. R. | 16 | 52 |
| Port Maria, W. I. | — | 4 |
| Rio Janeiro, Brazil | 26 | 230 |
| St. Thomas, W. I. | — | 4 |
| San Domingo, S. D. | — | 41 |
| Santiago, Cuba | 13 | 13 |
| Santos, Brazil | 10 | 10 |
| Stockholm, Sweden | — | 12 |
| Surinam, Dutch Guiana | — | 500 |
| Trieste, Austria | — | 24 |
| Trinidad, W. I. | 7 | 148 |
| Valparaiso, Chile | — | 25 |
| Venice, Italy | — | 50 |
| Vera Cruz, Mexico | 25 | 50 |
| Wellington, N. Z. | 14 | 24 |
| Total | 691 | 5,294 |

From New Orleans.

| | | |
|-----------------|---|--------------|
| London, England | — | 1,800 |
| Total | — | 1,800 |

From Baltimore.

| | | |
|--------------------|---|------------|
| Liverpool, England | — | 100 |
| Total | — | 100 |

From All Other Ports.

| | | |
|-----------------------------|--------------|--------------|
| Canada | 912 | 948 |
| Mexico (including overland) | 452 | 1,149 |
| Total | 1,364 | 2,097 |

Recapitulation.

| | | |
|----------------------|--------------|--------------|
| From New York | 691 | 5,294 |
| From New Orleans | — | 1,800 |
| From Baltimore | — | 100 |
| From all other ports | 1,364 | 2,097 |
| Total | 2,055 | 9,291 |

Some of the best men in the business have obtained their present positions through a little "Wanted" advertisement on page 48 of The National Provisioner.

CABLE MARKETS

Hamburg.

(By Cable to The National Provisioner.)
Hamburg, Oct. 13.—Market very easy. Quotations: Prime summer yellow, 78½ marks; choice summer white, 83 marks; summer yellow, 77¼ marks.

Rotterdam.

(By Cable to The National Provisioner.)
Rotterdam, Oct. 13.—Market dull. Quotations: Prime summer yellow, 47¼ florins; choice summer white, 49¼ florins; choice butter oil, 49½ florins.

Antwerp.

(By Cable to The National Provisioner.)
Antwerp, Oct. 13.—Market easy. Quotations: Summer yellow, 96½ francs.

Marseilles.

(By Cable to The National Provisioner.)
Marseilles, Oct. 13.—Market dull. Quotations: Prime summer yellow, 100¼ francs; prime winter yellow, 103¼ francs; choice summer white, 103¼ francs.

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Provisioner.)
Columbia, S. C., Oct. 13.—October and first half of November crude, 48c. bid; November and December, 47c.

Atlanta.

(Special Wire to The National Provisioner.)
Atlanta, Ga., Oct. 13.—October crude, 48c.; crude offerings freer. Meal dull; stocks accumulating. Hulls strong, \$8.75, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)
Memphis, Tenn., Oct. 13.—Cottonseed oil market quiet; prime crude, 50c.; prime 8 per cent. meal dull at \$25.50@25.75 per short ton. Hulls steady at \$7.25@7.50, loose.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Oct. 13.—Crude cottonseed oil easier, 48@49c.; offerings increasing. Meal lower, \$28, long ton, ship's side. Cake unchanged, \$25.50, sacked, long ton, ship's side. Hulls steady, \$8.75 loose, \$11 sacked.

COTTONSEED OIL SITUATION.

(Special Letter to The National Provisioner from Aspegren & Co.)

New York, Oct. 14.—During the past week prices have changed but little. Trading was also not as heavy as heretofore. Both fractions tried to boost and depress at times, but any advances or declines were only temporary, and the market seemed to settle to a dull and uninteresting one after these sallies. Both the European and domestic consumers seem to be filled up for the time being, showing almost no interest at all.

Crude has also been a dull feature, mills on the whole holding for \$6.67, any delivery, and only here and there are sales made at from \$6.53@6.67 for nearby, and \$6.40 for November-December. Considering the strong position of other competing fats and an exceedingly strong cotton market, it is rather surprising that values are not influenced, but, as stated above, advances are met with heavy liquidations and declines with bull support, thus preventing any radical changes either way. The outcome is uncertain.

TO MAKE AMMONIA DIRECT.

Reports state that experiments by Dr. F. Haber, at Carlsruhe, Germany, indicate the possibility of manufacturing ammonia direct from its elements, nitrogen and hydrogen, on a commercial scale. This would be of great industrial importance, owing to the increasing demand for fixed nitrogen, and the gradual exhaustion of the supply of natural salt-peter.

SCIENTIFIC

OIL MILL MACHINERY

SEND FOR CATALOGUE

THE FOOS MFG. CO.

ESTABLISHED 1878

SPRINGFIELD, OHIO, U.S.A.

Smith-Vaile Pumps in Active Service in Packing Houses all Over the United States.

Thousands of Smith-Vaile Pumps, of all types, are doing packing-house duty—working steadily day in and day out—many of them under *emergency conditions*—giving results way above their guarantees.

Any of These Leading Packers Will Tell You

that Smith-Vaile Pumps develop their rated capacities, *and more*, with less friction than any other line of pumps they ever tried for similar services, and with notable minimum maintenance expense.

Smith-Vaile castings are ample—heavy and rigid—cannot buckle and throw the plungers and cylinders out of line. Valve and fluid passages are large, direct and free.

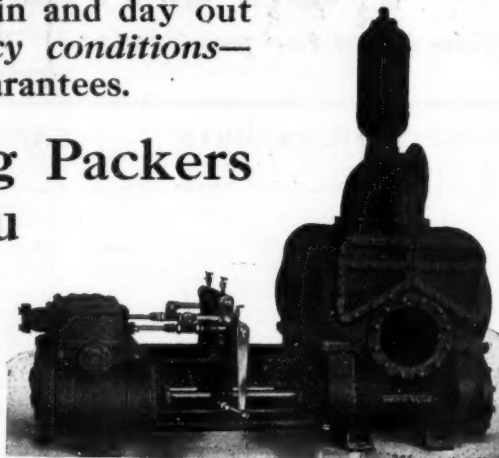


Fig. 142—Smith-Vaile Duplex Clapper-Valve Pump, for moving thick liquids. Valve openings and fluid passages are large and free.

Special Packing House Smith-Vaile Pumps

Clapper-Valve Pumps for pumping *thick liquids*—blood, lard, fats, glue, etc. Brine and Ammonia Pumps for your refrigerating system. General Service Pumps for general water supply, filling tanks, etc. Elevator Pumps, Hydraulic Pumps, Turbine Pumps, etc.,

Air Compressors, Hydraulic Presses, Filter Presses, *complete* Oil Mill Equipment, Stilwell Feed Water Heaters (open and closed types), and Air-Lift Equipment.

Back of every machine produced by the Platt Snops stands forty-four years' experience—one of the best-equipped and best-manned shops known to the trade—and an engineering staff second to none.

Write our nearest Branch Office about your requirements. Get our advice and quotations on the cost-per-service basis.

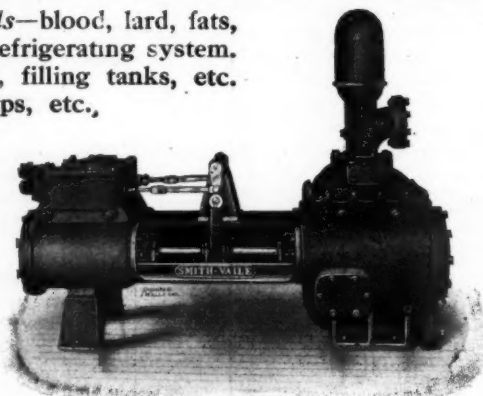


Fig. 145—Smith-Vaile Duplex Pump, for general water supply or brine circulation.

"The Highest Efficiency and the Least Operating Cost."

THE PLATT IRON WORKS CO., Dayton, Ohio

Makers of Smith-Vaile Pumping Machinery, Oil Mill Machinery, Compressors, Condensers, Water Wheels, etc., and Stilwell Feed Water Heaters and Purifiers

Atlanta, Ga.
Baltimore, Md.
Boston, Mass.
Chicago, Ill.
Cleveland, Ohio
Dallas, Texas

Denver, Colo.
Kansas City, Mo.

Minneapolis, Minn.
Mobile, Ala.

New Orleans, La.
New York, N. Y.

Philadelphia, Pa.
Pittsburg, Pa.
St. Louis, Mo.
San Antonio, Texas
Brussels, Belgium
Mexico City, Mex.

Pacific Coast Representatives { CHARLES C. MOORE & COMPANY, Engineers
San Francisco Seattle Portland Spokane Salt Lake City
PACIFIC COAST MFG. CO., Los Angeles, Cal.

HIDES AND SKINS

(Daily Hide and Leather Market)

Chicago.

PACKER HIDES.—The market is unsettled and generally inclined toward weakness and more or less in buyers' favor. However, some rumors that were current of packer hide sales at concessions, notably some reports of Texas steers selling at a decline, cannot be confirmed. The big packer continues to talk steady, but two of the big packers are likely to sell freely and meet the market if necessary. The tanners are not inclined to give much attention to late receipt October hides, and the situation is now more or less in a waiting position. Despite the present quietude and large slaughter packers are generally well sold up, and some have hides to deliver on back purchases. Native steers, which have shown an easier tendency of late, sold at 15½¢, f. o. b. Missouri River to the extent of a car. Buyers are not quoting latest salting at over this figure in Chicago. Texas steers continue to show a weak feeling, with all weights quoted at 14¢, 13¢, and 12¢, respectively, although packers having a few September heavies ask 14½¢ for these alone. Some rumors of Texas sales at additional declines cannot be definitely confirmed. Butt brands continue about the steadiest feature of the market, and are unchanged at 13½¢, as a car sold at that price from the Missouri River, Chicago freight. Colorados range at 13@13½¢. A car of September's was moved at 13½¢, and possibly some stock ahead was included at 13¢. Packers would also likely be glad to include all weights Texas on a 14¢ basis for October's if tanners would make bids. Branded cows of latest salting are unchanged at 12¢ basis of last sales, and some quarters report that market as by no means strong at that price. Native cows continue draggy and becoming more and more nominal at the former quotations, due to absence of sales and lack of interest displayed in these by the tanners. Heavy weights are nominally ranged at 14@14½¢, with last offerings of September's at the outside figure not taken. September-October's lights are apparently unsalable at 13½¢ asked, and tanners are making predictions that next sales will be at 13¢. Native bulls continue dull at 11½@12¢ asked and branded bulls at 10½@11¢.

Later.—The market continues easy, especially on branded hides, and at the reduced prices more business has been effected. Sales have been made of a block of Texas steers of October salting at 14¢ for heavy weights along with several cars of Colorados of October salting at 13¢, and October branded cows at 12¢. The total amount moved in these three varieties has not been confirmed as yet. There is a weaker market on both heavy and light native cows, as buyers are taking country hides in preference on account of the material difference in price.

COUNTRY HIDES.—Conditions continue generally inactive, but there are some scattering sales effected at around late selling rates. Some parties are figuring that the country market is around bottom at 10½¢ basis for late receipt buffs, and the supplies are reported not large at outside points.

Western tanners continue to bid 10¢ for good outside point stock, but this is apparently below the market for 25-lb. and up hides, as the Chicago dealers report having had to pay 10½¢ for good Western points on selection, less Chicago freight. Dealers here show a willingness to contract ahead, but the tanners are generally indifferent regarding the market. Buffs are reported fairly steady at 10½¢ for late receipts, with some sales reported from dealers' branch houses at outside points on this basis. Some reports note sales of 3 or 4 cars for prompt shipment at 10½¢, including heavy cows. Heavy cows are nominal at 10½¢ asked, with most parties ranging these at 10½@10¾¢, and sales reported from some quarters in connection with buffs at the inside price. Extremes are being talked by the dealers at 11¼@11½¢ for late receipts for fairly prompt shipment with other quotations not over 11¢, and some recent sales at that figure. One car was lately reported sold at 11½¢. Heavy steers are nominally around 12¢ for late receipt regular country collections, and inferior lots last sold at 11½¢. Small packer and large butcher outside cities higher. Heavy bulls continue to be held at 9¾¢, with some asking up to 10¢, with trade dull in these.

Later.—The market continues easy with a weaker feeling in heavy cows than formerly. One of the Chicago dealers has sold 2 cars of heavy cows, 55 lbs. and up, and all short-haired at 10½¢, selected. A car of 1,000 heavy steers has been sold in Milwaukee to a nearby point at 11½¢, selected, for short-haired hides, and 10½¢, selected, for any long-haired that may be in the lot. One car of special selection and special weight cows, including heavy extremes, sold at 10½¢, selected, including a small percentage of seconds at 1¢ less. Western tanners refuse to bid over 10½¢ for all short-haired buffs and 11¢ for extremes, and the market is not quoted at any more than these figures, although the dealers here claim that the stocks of hides everywhere from the Missouri River to the Alleghenies are small.

HORSEHIDES are neglected and easy, and tanners' last bids were \$3.75 for mixed.

CALFSKINS.—Trade is quiet, with prices nominally unchanged and the situation last reported as easier. Chicago cities, 16½¢ up to 17¢, nominally asked; outside cities dull at 16½¢ asked, and some parties not quoting over 16½¢, and countrys range as to quality of different lots at 15@15½¢. Packers are quoted at 17¼@17½¢ in the absence of fresh sales. Kip has been reported relatively steadier than calf at 12½@12¾¢, as to time of delivery. Light calf continues nominal at \$1.05@1.10, and deacons, 85@90¢.

SHEEPSKINS.—Packer lambs and shearings together continue to range at 90@95¢, with some packers talking that they are not sellers under the outside figure. Special weights and selections, as previously noted, have brought up to as high as \$1. Country stock is slow and unchanged at 50@75¢ for lambs and 40@50¢ for shearings. Dry pelts are quoted at 12½¢ up to 13½¢ per lb., the latter price for full-wooled choice Montanas.

New York.

DRY HIDES.—The market on common varieties continues firm, but no further advances have been realized since those established last week. A sale has been made of 2,500 Orinocos at 22½¢, being an advance of ¼¢ over previous transactions in these, but no advance in the general market, as Puerto Cabellos last sold at 21½¢. The River Plate market continues firm, with cables re-

porting sales at much higher prices than were last secured here and at about 1¢ per lb. more than buyers here were last bidding. Cables report sales of Buenos Ayres at the River Plate at 22½¢, c. i. f. basis. Receipts since Tuesday have been 5,000 Montevideos and 1,050 Buenos Ayres per the S. S. Homereus, 3,000 Orinocos per the S. S. Marowijne, and about 1,200 Bogotas, etc., per the S. S. Siberia.

WET SALTED HIDES.—There is a good demand here for frigorifico cows. A sale is reported of 1,500 Las Palmas cows at 12½¢ to this country and 2,000 Sansinena cows at 12½¢. These prices are on a c. i. f. basis, including commissions. Some La Blanca cows are offered, but these are held at 12¾¢. No sales of frigorifico steers are reported, but the demand for them is fair and prices have been advancing of late in accordance with improvement in quality.

CITY PACKER HIDES.—One sale has been made here of 2 cars of native bulls of September-October salting at 11½¢, making 5 cars altogether of these sold within a week, and the market is well sold up on bulls, with the exception of about 2 cars of salting dating back to the first of the year, which is held at 10½¢. No trading is reported in other varieties. Native steers are considered nominal around 15¼@15½¢, and butt brands and Colorados together around 13¢.

COUNTRY HIDES AND CALFSKINS.—There is little doing in hides, and prices, while easy, are no lower than previously. New York State cows running mixed haired are quotable at 9½¢ flat, as per last sales at this price, while all short-haired State cows are offered at 10¢ flat, with buyers not disposed to pay over 9½¢ for such lots as may all be short-haired, but run a good percentage of grubby. Some good lots of buffs are obtainable at 10½¢, selected, and there have been offerings of 25 to 55-lb. cows also at this price, although most lots of good Pennsylvania buffs are held at 10½¢, selected. Heavy steers are neglected. Last sales around here of late receipt steers were at 12¢ selected, but some Western lots have been secured at 11½¢, and a car of Ohio steers running 75 per cent. short-haired that was offered at 11½¢, selected, was not taken. Heavy bulls are also easier, and there are offerings of car lots of these at 9½¢ and 8½¢, on selection, that have not been taken. Nothing new has developed in calfskins, and these keep fairly steady, owing to limited offerings. Prices are unchanged from heretofore.

European Markets.

One cable on the monthly auction sale at Berlin states that the average decline on hides amounted to only 1½ per cent. and calfskins declined 2½ per cent.

Boston.

There is a fair volume of business on the basis of 10½¢ for prime lots of buffs, and at 10½¢ for buffs that are not extra choice. Buyers mostly refuse to bid over 10½¢ for any buffs. Extremes are quoted at 11½@11¾¢ and in less demand than formerly. Southerners are quoted at 9¼@9½¢ for the pick of offerings, but ordinary Southerners are easy at 9¢.

BUTCHERS AND HIDE DEALERS

Will do well to send their collections of Hides, Calfskins, Pelts, Tallow, Bones, etc., to Carrol S. Page, Hyde Park, Vt. He pays spot cash. He pays the freight. He pays full market value. He also furnishes money with which to buy, and keeps his customers thoroughly posted at all times as to market changes and market prospects. Write him for full particulars and his free bulletins.

Chicago Section

Welcome to our city!

Chicago has started a school for policemen and—well, it's about time!

Board of Trade memberships are selling around \$2,930 net to the buyer.

These after-dinner spooches are all too frequently altogether too long for their depth.

And still large numbers of people think it would be impossible to get along without the Colonel.

"Money talks!" said some wise guy. That bunch of "Jackpotter" money was sure "gabby" enough.

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, October 8, averaged 8.42 cents per pound.

Wall Street is "capping" for T. R. by betting against him. Wall Street, as a rule, shows keener diplomacy than that.

Sam Stretch, first to appear in Chicago for the convention, landed last Monday at the Kaiserhouse. Great little old Sam.

The office kid who said he would marry a stenographer when he'd grown up because "he could dictate to her" sure had lots to learn.

Robert S. Redfield & Co. announce that E. D. Skinner, who has been manager of their Chicago office at No. 809 Exchange avenue, is no longer connected with this company.

If it took the whole of Wisconsin to lick Dietz, how many Dietzes would be necessary to lick Japan? Bob Evans says we've got to fight 'em one of these fine days.

Christopher Columbus celebrated his 418th anniversary Wednesday, and the day was made a general holiday. Courts, Board of Trade, Stock Exchange and banks were closed all day.

"What kind of a rocking chair do you call that?" "Reely, I don't care to tell you—at least, the way my husband explained it the other night when he knocked his shin against it in the dark!"

It is better to be a "has been" than a "never was," says Uncle Joseph, and adds "What is life, anyway, but one doggoned, golbined, dodrotted thing after another !!!!!!! anyhow?"

It takes nerve to talk 5-cent hogs this winter. Nevertheless N. J. Weil, the provision man, says stuff will have to be on a 5-cent live hog basis to stimulate any demand for product. He confidently expects to see hogs selling at 5 cents this winter. So did George

Pratt, in days gone by, expect the 4-cent hog—and he's still "expecting"!

Casey and Tracy were taking down a brick wall some four stories high after the Cincinnati Abattoir fire. Casey was loosening the brick with a pick, and Tracy throwing them into a pile below. Suddenly Tracy overbalanced, and as he went over he grabbed Casey by the legs, and over went Casey, too! Fortunately the pick caught on the top of the wall, and there hung Casey and Tracy. Finally the weight was getting too much for Casey's arms, and he yelled to Tracy: "Leggo my legs!" "I will not!" said Tracy. "Ye'll leggo," said Casey, "or bedad if ye don't I'll hit ye wid the pick!"

"The country's now in better case than 'twas in any age; for every man there is a place to earn a goodly wage; the poor man's larder's well supplied against the winter's storms; so let us rip things open wide and spring some new reforms. The merchant has within his till a good fat roll or two; the wheels are turning in the mill and idle hands are few; the warehouse groans beneath its weight of costly box and bale; so let us get our gall on straight and send some men to jail. The cities flourish and expand, all nature laughs and sings; prosperity's on every hand and peace should spread its wings; but we shall all our time devote to this rip-snorting game; o'erlook the painting, while we note the flyspeck on the frame. There's something wrong when people thrive; there's something wrong, my friend; we want to see bad times arrive and have the banks suspend, and see the mills all close their doors and half the merchants fail; so let us fill the air with roars and send some men to jail!" —Walt Mason in the Chicago Daily News.

Reports this week from financial sources were that an offer had been made to stockholders of the Chicago Junction Railways & Union Stock Yards to purchase up to 16,500 shares of stock at \$100 per share, provided the stock is deposited with a certain trust company. This represents an advance of \$15 per share over the last previous sale and of

\$10 per share over the Saturday bid price.

The Chicago Junction Railways & Union Stock Yards Company has \$6,500,000 common and \$6,500,000 preferred stock authorized and outstanding. It was incorporated under the laws of New Jersey in July, 1890, and owns \$13,084,600 of the \$13,200,000 Stock Yards, the Union Stock Yards & Transit Company, an Illinois corporation, owning in turn the Union Stock Yards at Chicago, which comprise 470 acres of land, with about one mile of river front and some 125 miles of railway sidings. From 1892 to April, 1910, inclusive, the common stock received 8 per cent. a year in dividends, while from 1891 to 1910 inclusive, the preferred yielded 6 per cent. a year in dividends.

A WORD AS TO POLITICIANS.

When a string of politicians break out of the smokehouse and begin chasing all over the country in special cars and trains and making speeches at every city, town, village, hamlet and water tank en route, assuring "the peepul" they are out for nothing, or anything, in any manner, way, shape or form, excepting the good and welfare of said peepul, without one thought for themselves or what becomes of them—Well! It's hard to swallow, that's all! Now take a missionary who goes out amongst the heathen, the cannibals, with the sole desire to turn them down the right alley, and in the course of a few months, when we hear he was served up to a bunch of cannibals as an epicurean tid-bit, we conclude that his absolute unselfishness, while sadly misdirected, was unquestionable. If one of these self-sacrificing politicians would now and again say, as most "con" experts do: "I do not deny there is a little self-interest in this matter, etc., but," it would allay a whole lot of suspicion and "the peepul" would think a whole lot more of 'em. Hitch your bull where he can be seen, Mr. Candidate.

CHICAGO

KANSAS CITY

FRED K. HIGBIE COMPANY

EDWIN C. PRICE, President

PACKING HOUSE SUPPLIES WOODENWARE, COOPERAGE, CORDAGE CREAMERY SUPPLIES

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Are You Still Using Old Fashioned Methods?

THROW THEM OUT, SIR!

NEW METHODS MEAN NEW LIFE AND MORE BUSINESS

Place your new slicing machine near the center of your store and make the counter attractive with glass or tile furnishings.

Buy your Dried Beef in the whole piece and do your slicing as you sell.

You can then give your patrons full weight 16 oz.—all meat and they will be better pleased with the quality because the Dried Beef is freshly sliced.

Supreme Dried Beef in bulk is prepared especially for the slicing machine—smoked a rich flavor—air dried—not too hard.

Send us a sample order. We will ship from 50 lbs. up.

Prices quoted on request

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CHICAGO

TANKWATER

Any house producing upwards of 3,000 gallons of tankwater daily should install a Double Effect Evaporator for the manufacture of concentrated tankage. Such an equipment will pay for itself in less than a year. It is important that the apparatus should be of the simplest type possible both as concerns operation and maintenance. These requirements are excellently fulfilled by the

ZAREMBA PATENT EVAPORATOR

which combines the proved results of old practice with the latest and best improvements. This machine is built for long life and hard service and can be depended upon to run with a minimum amount of attention and repairs.

Inquiries in regard to our specialty or concerning the TANKWATER PROPOSITION in general should be addressed to

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Made with special reference to use in Ice and Refrigerating Plants, producing the least deposit for amount of work done



COCHRANE CHEMICAL CO.

65 KILBY ST., BOSTON, MASS.

AGENCIES

Baltimore, Md., T. H. Butler, 511 Equitable Building.
Chicago, Ill., James H. Rhodes & Co., 162 W. Kinzie St.
Cleveland, O., The Harshaw, Fuller & Goodwin Co.
Little Rock, Ark., J. Rudy Smith, 321 E. Markham St.
New York City, N. Y., Charles Zoller Co., 211 E. 94th St.
Oklahoma City, Okla., Water Witch Mfg. Co.

Philadelphia, Pa., Robert Keller, 334 North Third St.
Pittsburg, Pa., Pittsburg Calcium Chloride Works,
Rebecca St. & Western Ave., North Side. Bell
Phone, 23 Brady.
Seattle, Wash., Northwest Ice Machine Co., 516
First Ave., South.

Washington, D. C., Leckie & Burrow, Hibbs Building.

CHICAGO LIVE STOCK

RECEIPTS.

| | Cattle. | Calves. | Hogs. | Sheep. |
|------------------------|---------|---------|---------|---------|
| Monday, Oct. 3..... | 30,246 | 3,627 | 24,454 | 66,160 |
| Tuesday, Oct. 4..... | 7,072 | 1,619 | 14,704 | 53,105 |
| Wednesday, Oct. 5..... | 14,940 | 1,672 | 13,825 | 48,083 |
| Thursday, Oct. 6..... | 7,642 | 1,072 | 10,368 | 39,888 |
| Friday, Oct. 7..... | 3,000 | 545 | 14,185 | 10,594 |
| Saturday, Oct. 8..... | 1,067 | 74 | 8,462 | 515 |
| Total this week..... | 85,236 | 8,610 | 85,908 | 218,345 |
| Previous week..... | 70,316 | 7,087 | 84,037 | 203,193 |
| Cor. week, 1909..... | 63,353 | 7,424 | 82,962 | 153,785 |
| Cor. week, 1908..... | 75,154 | 7,710 | 125,265 | 119,446 |

SHIPMENTS.

| | Cattle. | Calves. | Hogs. | Sheep. |
|------------------------|---------|---------|--------|---------|
| Monday, Oct. 3..... | 8,122 | 90 | 4,135 | 6,475 |
| Tuesday, Oct. 4..... | 5,498 | 333 | 3,191 | 20,002 |
| Wednesday, Oct. 5..... | 7,049 | 99 | 1,635 | 20,946 |
| Thursday, Oct. 6..... | 6,180 | 256 | 2,444 | 19,886 |
| Friday, Oct. 7..... | 3,107 | 248 | 3,129 | 25,726 |
| Saturday, Oct. 8..... | 191 | 172 | 2,214 | 23,929 |
| Total this week..... | 30,142 | 1,229 | 16,748 | 116,964 |
| Previous week..... | 31,410 | 846 | 14,988 | 113,805 |
| Cor. week, 1909..... | 27,527 | 727 | 6,408 | 49,336 |
| Cor. week, 1908..... | 30,654 | 1,178 | 8,712 | 26,831 |

CHICAGO TOTAL RECEIPTS LIVESTOCK.

| | Cattle. | Calves. | Hogs. | Sheep. |
|---------------------------|-----------|-----------|-----------|--------|
| Year to Oct. 8, 1910..... | 2,215,676 | 4,101,983 | 3,501,022 | |
| Same period, 1909..... | 2,062,118 | 5,108,148 | 3,124,640 | |

Combined receipts of hogs at eleven points:

| | |
|-------------------------------|------------|
| Week ending Oct. 8, 1910..... | 280,000 |
| Week previous..... | 300,000 |
| Year ago..... | 345,000 |
| Two years ago..... | 473,000 |
| Year to Oct. 8, 1910..... | 14,735,000 |
| Same period, 1909..... | 17,680,000 |

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

| | Cattle. | Calves. | Hogs. | Sheep. |
|---------------------------|---------|---------|---------|--------|
| Week to Oct. 8, 1910..... | 225,300 | 192,600 | 425,700 | |
| Week ago..... | 200,400 | 198,000 | 470,800 | |
| Year ago..... | 243,500 | 273,400 | 374,300 | |
| Two years ago..... | 255,100 | 344,500 | 241,800 | |

CHICAGO PACKERS' HOG SLAUGHTER.

| | |
|---------------------------|-----------|
| Week ending Oct. 8, 1910: | |
| Armour & Co..... | 19,000 |
| Swift & Co..... | 11,500 |
| S. & S. Co..... | 7,500 |
| Morris & Co..... | 6,600 |
| Anglo-American..... | 4,200 |
| Boyd & Lunham..... | |
| Hammond..... | 5,900 |
| Western P. Co..... | 3,900 |
| Boore & Co..... | 1,800 |
| Roberts & Oake..... | 9,000 |
| Others..... | |
| Totals..... | 69,200 |
| Previous week..... | 70,200 |
| Same week, 1909..... | 78,200 |
| Same week, 1908..... | 131,800 |
| Year to Oct. 8, 1910..... | 3,317,300 |
| Same period, 1909..... | 3,877,900 |

WEEKLY AVERAGE PRICE OF LIVESTOCK.

| | Cattle. | Calves. | Hogs. | Sheep. | Lambs. |
|------------------------|---------|---------|--------|--------|--------|
| Week Oct. 8, 1910..... | \$6.00 | \$8.55 | \$4.00 | \$6.75 | |
| Last week..... | 6.45 | 8.78 | 4.05 | 6.65 | |
| Year ago..... | 6.75 | 7.87 | 4.40 | 6.50 | |
| Two years ago..... | 5.75 | 6.23 | 4.00 | 6.00 | |
| Three years ago..... | 6.05 | 6.46 | 4.90 | 6.85 | |

CATTLE.

| | |
|--------------------------------|-------------|
| Good to prime heaves..... | \$6.75@7.95 |
| Fair to good heaves..... | 5.75@6.75 |
| Common to fair heaves..... | 4.75@5.75 |
| Inferior killers..... | 4.00@5.00 |
| Common to fancy yearlings..... | 5.75@7.90 |
| Good to choice cows..... | 4.25@5.25 |
| Canner bulls..... | 2.50@3.25 |
| Fair to good calves..... | 7.50@8.50 |
| Good to choice calves..... | 9.00@10.00 |
| Heavy calves..... | 4.50@5.25 |
| Feeding steers..... | 4.50@5.75 |
| Stockers..... | 3.25@4.75 |
| Medium to good beef cows..... | 4.00@4.75 |
| Common to good cutters..... | 3.00@4.00 |

| | |
|-------------------------------|-----------|
| Inferior to good canners..... | 2.25@2.95 |
| Good beef heifers..... | 5.00@6.25 |
| Butcher bulls..... | 4.75@6.00 |
| Bologna bulls..... | 3.60@3.85 |
| Range steers..... | 4.25@6.75 |
| Range cows..... | 2.75@4.80 |

HOGS.

| | |
|--|-------------|
| Good to prime heavy..... | \$8.35@8.70 |
| Good to prime medium-wt. butchers..... | 8.55@9.00 |
| Fair to good mixed..... | 8.45@8.80 |
| Common to good light mixed..... | 8.50@8.90 |
| Fair to fancy light..... | 8.85@9.10 |
| Heavy packing sows..... | 7.90@8.20 |
| Pigs, 90 to 140 lbs..... | 8.00@8.55 |
| Heavy hogs..... | 4.00@5.00 |
| *Stags..... | 9.00@9.75 |
| Light-weight hogs..... | 5.00@6.00 |

*All stags subject to 80 lbs. dockage.

SHEEP.

| | |
|--------------------------------|-------------|
| Feeding and breeding ewes..... | \$3.50@5.75 |
| Native lambs..... | 6.25@7.25 |
| Range wethers..... | 3.50@4.25 |
| Range yearlings..... | 4.50@5.75 |
| Range lambs..... | 6.00@7.00 |
| Range feeding yearlings..... | 4.50@5.50 |
| Range feeding lambs..... | 6.00@6.60 |
| Feeding wethers..... | 3.75@4.25 |
| Native ewes..... | 3.00@4.50 |

CHICAGO PROVISION MARKETS

Range of Prices.

SATURDAY, OCTOBER 8, 1910.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|---------|---------|---------|---------|
| October..... | \$18.05 | \$18.05 | \$18.00 | \$18.00 |
| January..... | 17.55 | 17.55 | 17.47½ | 17.47½ |
| May..... | 16.82½ | 16.90 | 16.80 | 16.82½ |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|--------|--------|--------|--------|
| October..... | 11.75 | 11.75 | 11.65 | 12.62½ |
| January..... | 10.62½ | 10.62½ | 10.55 | 10.55 |
| May..... | 10.17½ | 10.17½ | 10.07½ | 10.10 |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|--------|--------|
| October..... | 11.05 | 11.05 | 10.87½ | 10.87½ |
| January..... | 9.35 | 9.35 | 9.27½ | 9.27½ |
| May..... | 9.30 | 9.30 | 9.22½ | 9.22½ |

MONDAY, OCTOBER 10, 1910.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|-------|-------|--------|--------|
| October..... | 17.35 | 17.40 | 17.25 | 17.70 |
| January..... | 16.00 | 16.75 | 16.52½ | 16.55 |
| May..... | 10.10 | 10.10 | 10.00 | 10.00 |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|--------|--------|--------|--------|
| October..... | 11.57½ | 11.67½ | 11.55 | 11.57½ |
| January..... | 10.52½ | 10.60 | 10.47½ | 10.50 |
| May..... | 10.10 | 10.10 | 10.00 | 10.00 |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|--------|--------|
| October..... | 10.80 | 10.80 | 10.57½ | 10.57½ |
| January..... | 9.20 | 9.25 | 9.20 | 9.20 |
| May..... | 9.15 | 9.20 | 9.12½ | 9.12½ |

TUESDAY, OCTOBER 11, 1910.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|--------|-------|-------|--------|
| January..... | 17.30 | 17.35 | 17.25 | 17.30 |
| May..... | 16.57½ | 16.60 | 16.53 | 16.60 |

| LARD—(Per 100 lbs.)— | Open. | High. | Low. | Close. |
|----------------------|--------|--------|--------|--------|
| October..... | 12.50 | 12.70 | 12.50 | 12.70 |
| January..... | 11.62½ | 11.62½ | 11.57½ | 11.57½ |
| May..... | 10.35 | 10.55 | 10.45 | 10.45 |
| May..... | 10.02½ | 10.05 | 9.97½ | 10.00 |

| RIBS—(Boxed, 25c. more than loose)— | Open. | High. | Low. | Close. |
|-------------------------------------|-------|-------|-------|--------|
| October..... | 10.65 | 10.75 | 10.65 | 10.67½ |
| January..... | 9.25 | 9.25 | 9.22½ | 9.22½ |
| May..... | 9.17½ | 9.20 | 9.15 | 9.15 |

WEDNESDAY, OCTOBER 12, 1910.

Holiday. No market.

THURSDAY, OCTOBER 13, 1910.

| PORK—(Per bbl.)— | Open. | High. | Low. | Close. |
|------------------|-------|-------|-------|--------|
| October..... | 17.40 | 17.45 | 17.30 | 17.70 |
| January..... | 16.85 | 16.67 | 16.60 | 16.60 |

LARD—(Per 100 lbs.)—

| | | | | |
|---------------|-------|-------|-------|-------|
| October..... | 12.75 | 12.75 | 12.70 | 12.70 |
| November..... | 11.65 | 11.67 | 11.62 | 11.65 |
| January..... | 10.50 | 10.55 | 10.50 | 10.52 |

RIBS—(Boxed, 25c. more than loose)—

| | | | | |
|--------------|-------|-------|-------|-------|
| October..... | 10.70 | 10.72 | 10.70 | 10.70 |
| January..... | 9.25 | 9.30 | 9.25 | 9.25 |
| May..... | 9.22 | 9.25 | 9.17 | 9.20 |

FRIDAY, OCTOBER 14, 1910.

PORK—(Per bbl.)—

| | | | | |
|--------------|--------|-------|--------|--------|
| October..... | 17.70 | 18.00 | 17.70 | 18.00 |
| January..... | 17.35 | 17.65 | 17.30 | 17.57½ |
| May..... | 16.57½ | 16.80 | 16.57½ | 16.70 |

LARD—(Per 100 lbs.)—

| | | | | |
|--------------|--------|--------|--------|--------|
| October..... | 12.75 | 12.87½ | 12.80 | 12.87½ |
| January..... | 10.52½ | 10.65 | 10.52½ | 10.65 |
| May..... | 10.05 | 10.12½ | 10.05 | 10.10 |

RIBS—(Boxed, 25c. more than loose)—

| | | | | |
|--------------|-------|-------|-------|-------|
| October..... | 10.80 | 10.85 | 10.80 | 10.85 |
| January..... | 9.27½ | 9.40 | 9.27½ | 9.35 |
| May..... | 9.22½ | 9.30 | 9.20 | 9.22½ |

†Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Terry & Son, 41st and Halsted Streets.)

| | | |
|---------------------------------------|-----|------|
| Native Rib Roast..... | 10 | 120 |
| Native Sirloin Steaks..... | 12½ | 120 |
| Native Porterhouse Steaks..... | 20 | 120 |
| Native Pot Roasts..... | 10 | 114 |
| Rib Roasts from light cattle..... | 10 | 123½ |
| Beef Stew..... | 10 | 123½ |
| Boneless Corned Briskets, Native..... | 12½ | 123½ |
| Corned Rump, Native..... | 14 | 123½ |
| Corned Ribs..... | 10 | 120 |
| Corned Flanks..... | 10 | 120 |
| Round Steaks..... | 14 | 120 |
| Round Roasts..... | 12½ | 120 |
| Shoulder Steaks..... | 14 | 124 |
| Shoulder Roasts..... | 12½ | 124 |
| Shoulder Neck End, Trimmed..... | 10 | 120 |
| Rolls Roast..... | 14 | 124 |

Lamb.

| | | |
|----------------------------------|-----|-----|
| Hind Quarters, fancy..... | 18 | 120 |
| Fore Quarters, fancy..... | 15 | 116 |
| Legs, fancy..... | 20 | 120 |
| Stew..... | 12½ | 116 |
| Shoulders..... | 10 | 118 |
| Chops, rib and loin, per lb..... | 12 | 118 |
| Chops, Frenched, each..... | 10 | 118 |

Mutton.

| | | |
|-------------------------|-----|-----|
| Legs..... | 12½ | 114 |
| Stew..... | 10 | 116 |
| Shoulders..... | 10 | 116 |
| Hind Quarters..... | 20 | 110 |
| Fore Quarters..... | 10 | 110 |
| Rib and Loin Chops..... | 10 | 116 |

Pork.

| | | |
|-----------------------|----|-----|
| Pork Loin..... | 20 | 120 |
| Pork Chops..... | 22 | 120 |
| Pork Shoulders..... | 10 | 118 |
| Pork Butts..... | 10 | 118 |
| Pork Tenderloins..... | 10 | 118 |
| Spare Ribs..... | 10 | 114 |
| Hocks..... | 10 | 114 |
| Pigs' Heads..... | 10 | 110 |
| Leaf Lard..... | 10 | 118 |

Veal.

| | | |
|-------------------------|----|------|
| Hind Quarters..... | 16 | 118 |
| Fore Quarters..... | 16 | 118 |
| Legs..... | 16 | 120 |
| Breasts..... | 10 | 112½ |
| Shoulders..... | 14 | 116 |
| Cutlets..... | 20 | 120 |
| Rib and Loin Chops..... | 16 | 120 |

Butchers' Offal.

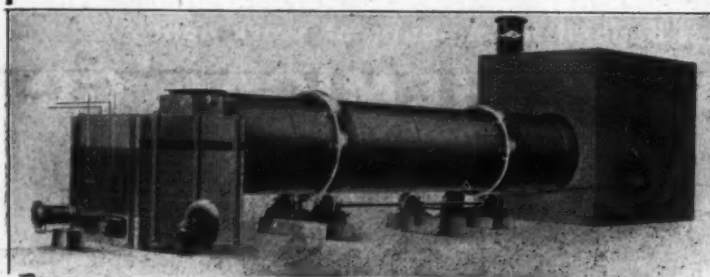
| | | |
|--|----|-----|
| Suet..... | 10 | 110 |
| Tallow..... | 10 | 110 |
| Bones, per cwt..... | 10 | 110 |
| Calveskins, 8 to 15 lbs..... | 10 | 114 |
| Calveskins, under 8 lbs. (deacones)..... | 10 | 110 |

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Great CapacitySAVING IN LABOR ALONE IN ONE YEAR WILL
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CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

| Carcass Beef. | |
|-----------------------|----------------|
| Good native steers | 11 1/2 @ 12 |
| Native steers, medium | 10 1/2 @ 11 |
| Heifers, good | 9 1/2 @ 10 1/2 |
| Cows | 7 1/2 @ 8 1/2 |
| Hind Quarters, choice | 14 1/2 @ 15 |
| Fore Quarters, choice | @ 9 |

| Beef Cuts. | |
|--------------------------|-------------|
| Cow Chunks | 6 @ 8 1/2 |
| Steer Chunks | 7 1/2 @ 8 |
| Boneless chunks | @ 7 1/2 |
| Medium Plates | @ 6 1/2 |
| Steer Plates | @ 7 1/2 |
| Cow Rounds | 7 @ 8 1/2 |
| Steer Rounds | 10 1/2 @ 11 |
| Cow Loins | 9 @ 12 1/2 |
| Steer Loins, Heavy | @ 18 1/2 |
| Beef Tenderloins, No. 1 | @ 25 |
| Strip Loins | 13 @ 20 |
| Steer Butts | 11 @ 13 1/2 |
| Shoulder Cuts | 7 1/2 @ 8 |
| Rolls | @ 11 |
| Rump Butts | 10 @ 12 1/2 |
| Trimnings | @ 7 |
| Shank | @ 5 |
| Cow Ribs, Common, Light | @ 7 |
| Cow Ribs, Heavy | @ 11 1/2 |
| Steer Ribs, Light | @ 14 1/2 |
| Steer Ribs, Heavy | @ 16 1/2 |
| Loin Ends, steer, native | @ 13 |
| Loin Ends, cow | @ 11 |
| Hanging Tenderloins | @ 9 |
| Flank Steak | 9 @ 12 |
| Flank Shanks | @ 4 |

| Beef Offal. | |
|--------------------|---------|
| Livers | @ 5 |
| Hearts | @ 5 |
| Tongues | 13 @ 14 |
| Sweetbreads | @ 20 |
| Ox Tail, per lb. | @ 4 |
| Fresh Tripe, plain | @ 4 |
| Fresh Tripe, H. C. | @ 5 1/2 |
| Brains | @ 4 |
| Kidneys, each | @ 5 |

| Veal. | |
|--------------------|---------------|
| Heavy Carcass Veal | 9 1/2 @ 9 3/4 |
| Light Carcass | @ 11 1/2 |
| Good Carcass | @ 14 1/2 |
| Good Saddle | @ 16 1/2 |
| Medium Racks | @ 11 |
| Good Racks | @ 12 |

| Veal Offal. | |
|--------------|---------|
| Brains, each | @ 4 |
| Sweetbreads | @ 4 1/2 |
| Plucks | 30 @ 35 |
| Heads, each | 18 @ 20 |

| Lambs. | |
|----------------------|----------|
| Medium Caul | @ 11 |
| Good Caul | @ 12 |
| Round Dressed Lambs | @ 13 1/2 |
| Saddles, Caul | @ 13 |
| R. D. Lamb Racks | @ 11 |
| Caul Lamb Racks | @ 10 1/2 |
| R. D. Lamb Saddles | @ 15 |
| Lamb Fries, per pair | @ 6 |
| Lamb Tongues, each | @ 2 |
| Lamb Kidneys, each | @ 2 |

| Mutton. | |
|---------------------|-----------|
| Medium Sheep | 8 1/2 @ 9 |
| Good Sheep | @ 12 |
| Medium Saddles | @ 10 1/2 |
| Good Saddles | @ 11 |
| Good Racks | @ 7 |
| Good Legs | @ 7 1/2 |
| Mutton Loins | @ 10 1/2 |
| Mutton Stew | @ 6 1/2 |
| Sheep Tongues, each | @ 3 |
| Sheep Heads, each | @ 8 |

| Fresh Pork, Etc. | |
|-----------------------|-------------|
| Dressed Hogs | 13 1/2 @ 14 |
| Pork Loins | @ 16 |
| Leaf Lard | @ 13 |
| Tenderloins | @ 26 |
| Spare Ribs | @ 11 |
| Butts | @ 14 |
| Hocks | @ 9 |
| Trimnings | @ 12 |
| Extra Lean Trimnings | @ 12 1/2 |
| Tails | @ 6 1/2 |
| Snouts | @ 6 |
| Pigs' Feet | @ 4 |
| Pigs' Heads | @ 7 |
| Blade Bones | @ 6 |
| Blade Meat | @ 8 1/2 |
| Cheek Meat | @ 9 1/2 |
| Hog livers, per lb. | @ 1 1/2 |
| Neck Bones | @ 3 1/2 |
| Skinned Shoulders | @ 17 1/2 |
| Pork Hearts, each | @ 5 1/2 |
| Pork Kidneys, per lb. | @ 4 |
| Pork Tongues | @ 12 |
| Skip Bones | @ 2 1/2 |
| Tail Bones | 6 @ 6 1/2 |
| Brains | @ 4 |
| Backfat | @ 12 1/2 |
| Hams | @ 14 |
| Calas | @ 10 1/2 |
| Bellies | @ 16 |
| Shoulders | @ 12 1/2 |

SAUSAGE.

| | |
|---|----------|
| Columbia Cloth Bologna | @ 9 |
| Bologna, large, long, round, in casings | @ 9 |
| Choice Bologna | @ 10 1/2 |
| Viennas | @ 11 1/2 |

| | |
|-----------------------------------|----------|
| Frankfurters | @ 11 1/2 |
| Blood, Liver and Headcheese | @ 9 1/2 |
| Tongue | @ 12 1/2 |
| Mince Sausage | @ 12 1/2 |
| Luncheon Sausage, cloth paraffine | @ 15 |
| New England Sausage | @ 15 |
| Compressed Luncheon Sausage | @ 15 |
| Special Compressed Ham | @ 15 |
| Berliner Sausage | @ 12 1/2 |
| Boneless Butts in casings | @ 21 |
| Oxford Butts in casings | @ 19 1/2 |
| Polish Sausage | @ 11 |
| Garlic Sausage | @ 11 |
| Country Smoked Sausage | @ 13 1/2 |
| Farm Sausage | @ 11 1/2 |
| Pork Sausage, bulk or link | @ 11 1/2 |
| Pork Sausage, short link | @ 12 |
| Boneless Pigs' Feet | @ 9 |
| Hams, Bologna | @ 14 1/2 |

Summer Sausage.

| | |
|--------------------------------|----------|
| Best Summer, H. C., Medium Dry | @ 25 |
| German Salami, Medium Dry | @ 22 |
| Italian Salami | @ 20 1/2 |
| Holsteiner | @ 16 |
| Mettwurst, New | @ 11 |
| Farmer | @ 17 1/2 |
| Monarque Cervelat, H. C. | @ 20 |

Sausage in Oil.

| | |
|----------------------|--------|
| Smoked Sausage, 1-50 | \$5.50 |
| Smoked Sausage, 2-20 | 5.00 |
| Bologna, 1-50 | 5.00 |
| Bologna, 2-20 | 4.50 |
| Frankfurt, 1-50 | 6.00 |
| Frankfurt, 2-20 | 5.50 |

VINEGAR PICKLED GOODS.

| | |
|--|---------|
| Pickled Pigs' Feet, in 200-lb. barrels | \$10.00 |
| Pickled Plain Tripe, in 200-lb. barrels | 5.50 |
| Pickle H. C. Tripe, in 200-lb. barrels | 7.75 |
| Pickle Ox Lips, in 200-lb. barrels | — |
| Pickled Pigs' Snouts, in 200-lb. barrels | — |
| Lamb Tongues, Short Cut, barrels | \$2.00 |

CORNED, BOILED AND ROAST BEEF.

| | Per doz. |
|-----------------------------|----------|
| 1 lb., 2 doz. to case | \$1.95 |
| 2 lbs., 1 or 2 doz. to case | 3.35 |
| 6 lbs., 1 doz. to case | 13.25 |
| 14 lbs., 1/2 doz. to case | 28.75 |

EXTRACT OF BEEF.

| | Per doz. |
|------------------------------|----------------|
| 1-oz. jars, 1 doz. in box | \$2.25 |
| 2-oz. jars, 1 doz. in box | 3.55 |
| 4-oz. jars, 1 doz. in box | 6.50 |
| 8-oz. jars, 1/2 doz. in box | 11.00 |
| 16-oz. jars, 1/4 doz. in box | 22.00 |
| 2, 5 and 10-lb. tins | \$1.75 per lb. |

BARRELED BEEF AND PORK.

| | |
|---------------------------------|---------|
| Extra Plate Beef, 200-lb. bbls. | @ 2 |
| Plate Beef | @ 2 |
| Prime Mess Beef | @ 11 |
| Extra Mess Beef | @ 11 |
| Beef Hams (220 lbs. to bbl.) | @ 15 |
| Rump Butts | @ 17.50 |
| Mess Pork | @ 21.00 |
| Clear Fat Backs | @ 22.50 |
| Family Back Pork | @ 26.50 |
| Bean Pork | @ 18.00 |

LARD.

| | |
|---|----------|
| Pure leaf, kettle rendered, per lb., tes. | @ 15 1/2 |
| Pure lard | @ 14 1/2 |
| Lard, substitutes, tes. | @ 11 1/2 |
| Lard, compound | @ 11 1/2 |
| Cooking oil, per gal., in barrels | @ 82 |
| Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces. | |

BUTTERINE.

| | |
|--|-----------------|
| 1 to 6, natural color, solids, f. o. b. Chi. | 15 1/2 @ 19 1/2 |
| Cooks' and bakers' shortening, tubs | 13 @ 14 |

DRY SALT MEATS.

| (Boxed. Loose are 1/4 c. less.) | |
|-----------------------------------|----------|
| Clear Bellies, 14@16 avg. | @ 14 1/2 |
| Clear Bellies, 18@20 avg. | @ 14 1/2 |
| Rib Bellies, 18@20 avg. | @ 13 1/2 |
| Fat Backs, 12@14 avg. | @ 11 1/2 |
| Regular Plates | @ 11 1/2 |
| Short Clears | @ 10 1/2 |
| Butts | @ 10 1/2 |
| Bacon meats, 1/4 c. to 1 c. more. | |

WHOLESALE SMOKED MEATS.

| | |
|--|----------|
| Hams, 12 lbs., avg. | @ 18 1/2 |
| Hams, 16 lbs., avg. | @ 17 1/2 |
| Skinned Hams | @ 17 1/2 |
| Calas, 4@8 lbs., avg. | @ 12 |
| Calas, 6@12 lbs., avg. | @ 11 1/2 |
| New York Shoulders, 8@12 lbs., avg. | @ 12 1/2 |
| Breakfast Bacon, fancy | @ 30 |
| Wide, 10@12 avg., and strip, 5@6 avg. | @ 22 |
| Wide, 6@8 avg., and strip, 3@4 avg. | @ 21 1/2 |
| Rib Bacon, wide, 8@12, strip, 4@6 avg. | @ 15 |
| Dried Beef Sets | @ 16 1/2 |
| Dried Beef Inside | @ 18 1/2 |
| Dried Beef Knuckles | @ 17 1/2 |
| Dried Beef Outlets | @ 15 1/2 |
| Regular Balled Hams | @ 21 |
| Smoked Balled Hams | @ 22 |
| Balled Calas | @ 16 1/2 |
| Cooked Loin Rolls | @ 20 |
| Cooked Rolled Shoulders | @ 17 |

SAUSAGE CASINGS.

F. O. B. CHICAGO.

| | |
|------------------------------------|---------|
| Rounds, per set | @ 15 |
| Export Rounds | @ 21 |
| Middles, per set | @ 60 |
| Beef bungs, per piece | @ 13 |
| Beef weasands | @ 7 1/2 |
| Beef bladders, medium | @ 35 |
| Beef bladders, small, per doz. | @ 28 |
| Hog casings, as packed | @ 38 |
| Hog casings, free of salt | @ 10 |
| Hog middles, per set | @ 13 |
| Hog bungs, export | @ 5 |
| Hog bungs, large medium | @ 5 |
| Hog bungs, prime | @ 5 |
| Hog bungs, narrow | @ 5 |
| Imported wide sheep casings | @ 80 |
| Imported medium wide sheep casings | @ 80 |
| Imported medium sheep casings | @ 70 |
| Hog stomachs, per piece | @ 3 1/2 |

FERTILIZERS.

| | |
|---|-----------------|
| Dried blood, per unit | @ 3.15 |
| Hoof meal, per unit | @ 2.90 |
| Concentrated tankage | 2.40 @ 2.45 |
| Ground tankage, 12% | @ 2.90 and 10c. |
| Ground tankage, 11% | @ 2.90 and 10c. |
| Ground tankage, 10% | @ 2.90 and 10c. |
| Crushed tankage, 9 and 20% | @ 2.65 and 10c. |
| Ground tankage, 6 and 35% | 20.00 @ 20.50 |
| Ground raw bone, per ton | 28.00 @ 28.50 |
| Ground steam bone, per ton | 16.00 @ 18.00 |
| Unground tankage, per ton less than ground. | @ 50c. |

HORNS, HOOF AND BONES.

| | |
|---|-----------------|
| Horns, No. 1, 65@70 lbs., aver. | 275.00 @ 300.00 |
| Hoofs, black, per ton | 30.00 @ 40.00 |
| Hoofs, striped, per ton | 40.00 @ 45.00 |
| Hoofs, white, per ton | 50.00 @ 55.00 |
| Fiat shin bones, 40 lbs. av., per ton | 62.50 @ 65.00 |
| Round shin bones, 38-40 lbs. av., per ton | 65.00 @ 70.00 |
| Round shin bones, 50-52 lbs. av., per ton | 77.50 @ 80.00 |
| Long thigh bones, 90-95 lbs. av., per ton | 92.50 @ 95.00 |
| Skulls, jaws and knuckles, per ton | 27.00 @ 28.00 |

LARD.

| | |
|--------------------|-------------|
| Prime steam, cash | @ 12.70 |
| Prime steam, loose | @ 12.30 |
| Leaf | @ 12.50 |
| Compound | @ 11.00 |
| Neutral lard | 13 1/2 @ 14 |

STEARINES.

| | |
|-----------------|-----------------|
| Prime oleo | 12 1/2 @ 13 |
| Oleo No. 2 | 11 1/2 @ 12 |
| Mutton | 11 1/2 @ 11 1/2 |
| Tallow | 8 1/2 @ 8 1/2 |
| Grease, yellow | 6 1/2 @ 7 |
| Grease, A white | 7 1/2 @ 7 1/2 |

OILS.

| | |
|---|-----------------|
| Lard oil, extra, winter strained, tierces | 90 @ 100 |
| Extra No. 1 lard oil | 68 @ 70 |
| No. 1 lard oil | 60 @ 61 |
| No. 2 lard oil | 58 @ 59 |
| Oleo oil, extra | 11 1/2 @ 11 1/2 |
| Oleo oil, No. 2 | 10 1/2 @ 10 1/2 |
| Oleo stock | 11 1/2 @ 11 1/2 |
| Neatsfoot oil, pure, bbls. | 72 @ 74 |
| Acidless tallow oil, bbls. | 65 @ 67 |
| Corn oil, loose | @ 6.65 |

TALLOW.

| | |
|------------------|---------------|
| Edible | 8 1/2 @ 9 |
| Prime city | @ 8 1/2 |
| No. 1 Country | 7 1/2 @ 7 1/2 |
| Packers' prime | 8 1/2 @ 8 1/2 |
| Packers' No. 1 | 7 1/2 @ 7 1/2 |
| Packers' No. 2 | 6 1/2 @ 6 1/2 |
| Renderers' No. 1 | 7 1/2 @ 7 1/2 |

GREASES.

| | |
|----------------|---------------|
| White, choice | 7 1/2 @ 7 1/2 |
| White, "A" | 7 1/2 @ 7 1/2 |
| White, "B" | 7 @ 7 1/2 |
| Bone | 6 1/2 @ 7 |
| House | 6 1/2 @ 6 1/2 |
| Yellow | 6 @ 6 1/2 |
| Brown | 6 @ 6 1/2 |
| Glue Stock | 6 1/2 @ 6 1/2 |
| Garbage grease | @ 6 |

COTTONSEED OILS.

| | |
|---|---------------|
| P. S. Y., loose | 37 @ 38 |
| P. S. Y., soap grade | nom. |
| Soap stock, bbls., concn., 62@65% f. a. | @ 3 1/2 |
| Soap stock, bbls., reg., 50% f. a. | 2 1/2 @ 2 1/2 |

COOPERAGE.

| | |
|------------------|-----------------|
| Ash pork barrels | 82 @ 90 |
| Oak pork barrels | 97 1/2 @ 1.05 |
| Lard tierces | 1.25 @ 1.27 1/2 |

CURING MATERIALS.

| | |
|---------------------------------|---------------|
| Refined saltpetre | 4 1/2 @ 6 1/2 |
| Boric acid, crystal to powdered | 7 @ 7 1/2 |
| Borax | 2 1/2 @ 4 1/2 |

| Sugar— | |
|------------------------|---------|
| White, clarified | @ 4 1/2 |
| Plantation, granulated | @ 5 |
| Yellow, clarified | @ 4 1/2 |

| Salt— | |
|---|--------|
| Ashton, in bags, 224 lbs. | \$2.25 |
| English packing, in bags, 224 lbs. | 1.45 |
| Michigan, granulated, car lots, per ton | 3.00 |
| Michigan, medium, car lots, per ton | 3.50 |
| Casting salt bbls., 280 lbs., 2x@3x | 1.40 |

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from the National Live Stock Commission Co.)

Union Stock Yards, Chicago, Oct. 12.

Last week's 20@35c. advance in steer values has been maintained in pretty good shape this week, despite the fact that receipts are fairly liberal, and will foot up around 64,000 for the first three days of the week. Today's steer trade is active and strong on good cattle and steady on others. The top of the market is 8c. for prime 1,600-lb. beefs, and prime yearling steers are selling as high as \$7.80; well finished, 1,550@1,650-lb. steers selling \$7.60@7.85; good to choice, 1,250@1,400-lb. steers, \$6.50@7.50; medium to good 1,150@1,250-lb. killers selling \$5.75@6.50; fair to medium light-weight killers, \$5.25@5.75, and common to fair cheap killers, \$4.50@5.25. Butcher stuff receipts are rather liberal, and the demand is extra good for fat handy-weight heifers, both for export and local killing account. The balance of the she stuff sold about steady, although there are instances of a 10c. decline. The bull market is active and strong, with the best heavy bolognas selling up to 4c.; choice veal calves selling as high as \$10 per cwt. Milk-ers and springers in good demand and selling readily.

Today's hog market is 10@15c. higher, with choice light butchers and prime light bacon grades selling \$9@9.20, the top of the market being \$9.30. Prime 270@300-lb. shipping grades, \$8.80@9, with a good class of mixed hogs around \$8.60@8.75; heavy-weight mixed and packing grades selling \$8.30@8.50.

It seemed hardly possible after last week's enormous receipts of sheep and lambs that the first three days of this week would outnumber the first three days of last week by several thousand head. The only thing that no one, either in the trade or on the outside, seems able to understand is that the market holds so strong under such pressure. The country continues to take more than one-half of the receipts. Quotations: Westerns—Good to prime wethers, \$4.15@4.35; fat ewes, \$3.75@4; good to choice lambs, \$6.85@7.10; poor to medium killing lambs, \$6.60@6.70; feeding lambs, \$6.25@6.60; poor to medium feeding lambs, \$5@6; feeding ewes, \$2.50@3.25; feeding wethers, \$3.65@4; feeding yearlings, \$4.75@5.25; aged breeding ewes, \$4@4.50; yearling breeding ewes, \$5.50@6. Natives—Good to choice wethers, \$5.40@5.60; fat ewes, \$4@4.25; poor to medium ewes, \$3.25@3.75; cull ewes, \$2.50@3; fat lambs, \$6.75@7.15; poor to medium lambs, \$6@6.50; cull lambs, \$5@5.50; choice breeding ewes, \$4.75@5; poor to medium breeding ewes, \$3.50@4.25.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Oct. 11.

The supply of 54,000 cattle and calves here in two days this week has been handled in good shape, most of it at prices steady with the close of last week, which means 15c. to 25c. higher than a week ago. Packer buyers aver that their droves yesterday cost higher than last Thursday and Friday, and offer killing sheets as evidence, but one reason for this was the good fill everything took on yesterday. The bright warm sun stimulates a thirst, and good fills are the rule today also. Cows and heifers are a shade lower today, otherwise the market is steady. Something over 33,000 cattle were received here yesterday, including 5,000 calves, and the supply is 20,000 today, including 2,000 calves. It is evidence of a very broad demand that this heavy run has been handled so nearly steady. One lot received a bid of \$8 here today, but were held for a higher price till a late hour. Kansas grass Westerns this week up to \$6.75; bulk of steers at \$5@6.25; cows, \$3.50@4.25; calves, \$4@8; bulls, \$3@4.25; stockers, \$3.25@5; feeders, \$4@5.75.

Hog run today is 6,200 head, 2,000 smaller than a week ago, and the market is 5@10c. higher. Where it is convenient to do so, or even possible, it looks like present prices, together with the accumulating evidence of the permanent shortage of hogs in the West, should offer a sufficient stimulus to induce anyone to raise more hogs. Packers seem powerless to reduce prices, and will become even more impotent in this direction as time goes on and consumptive requirements grow. Most of the advance today was on medium and heavy-weights, heavies at \$8.35@8.60; medium weight, \$8.60@8.85; lights, \$8.75@8.85.

Sheep run today is only 6,000 head; market strong. Best lambs are worth \$6.80; feeding lambs today, \$6.10; feeding yearlings, \$5.25; feeding wethers, \$4.50; fat ewes, \$3.50@4.

Sales to local killers last week were as follows:

| | Cattle. | Hogs. | Sheep. |
|-------------------|---------|--------|--------|
| Armour | 8,633 | 4,262 | 4,310 |
| Fowler | 2,263 | | 2,327 |
| S. & S. | 6,878 | 3,642 | 2,820 |
| Swift | 8,548 | 4,715 | 4,677 |
| Cudahy | 7,083 | 3,896 | 3,553 |
| Morris & Co. | 7,917 | 4,389 | 1,927 |
| Butchers | 162 | 54 | 38 |
| Total | 41,484 | 20,958 | 19,652 |

OMAHA

(Special Letter to The National Provisioner.)

Union Stock Yards, S. Omaha, Oct. 11.

Cattle receipts fell off sharply last week, but there was no appreciable improvement either in the demand or in prices. This week, with increased supplies, the trade has been reasonably active, and the demand has broadened all along the line, although prices have shown very little change. Very few corn-fed beefs are coming, and they are not especially popular with buyers, as interest seems to be centered in the Western rangers, which are cheaper. The range for corn-fed beefs is from \$4.25@7.25, with the bulk of the fair to good grades around \$5.50@6.75. Western range beefs are selling at a range of \$4@6.25, the bulk of the fair to good grades around \$4.50@5.25. In cows and heifers the demand is very good, and the trade active right along; in fact, the market for cows and heifers has been in much better shape all season than the fat cattle trade. The range is from \$2.75@5.25, with the fair to good butcher grades largely at \$3.75@4.25.

Prices for hogs continue to go down despite the very limited receipts. Owing to extremely bearish news from the Eastern hog and provision markets all classes of buyers are trying to force values to a lower level. Light-weight stuff is wanted at a good premium, but very little light stuff is coming, the big bulk of the hogs being heavy and coarse, a not unusual condition at this time of the year. There is nothing in the situation to indicate that the new crop of young hogs will be moved early, and the whole proposition is decidedly mixed. With 3,400 hogs on sale today the market was a little higher. Tops brought \$8.65, as against \$9.25 last Tuesday, and the bulk sold at \$8.10@8.35, as against \$8.15@8.40 a week ago.

Sheep values have receded a few points under the influence of the heavy receipts, but there is no apparent let-up in the demand from any source. Some 107,000 feeder sheep were sent to the country last week, and feeder buyers are still very much in evidence around the yards. Most of the fat stock is

10@15c. lower, and the decline has been nearly as much on the feeder grades. Lambs are quoted at \$6.15@6.60; yearlings, \$4.40@5.25; wethers, \$3.40@4.10, and ewes, \$3.15@3.60.

ST. JOSEPH

(Special Letter to The National Provisioner.)

St. Joseph, Mo., Oct. 11.

Cattle are still continuing to pour into markets in large numbers, and there will be little chance for shippers to get higher prices until there is a let-up in the supply that is coming in from the Western ranges. This let-up will not come until there are some storms in the range countries. These are about due, and are likely to come at any time. Last week the market showed some improvement, and all kinds of stock sold higher, but there is a halt this week, and any changes so far have been toward a lower level of values, although but little decline is so far noted. There are not enough good fat native steers coming to establish quotations, but the strictly choice kind would sell at \$7.75 or better; the bulk of native steers are selling between \$5.50@6.50, while the Westerns are going mostly at \$4.50@5.40. Bulk of cows and heifers, \$3.75@4.50, and are relatively higher than steers.

The market for hogs is being lightly supplied, but the packers are bearish, and we are having a see-saw market. Prices are up one day and down the next, with the tendency toward a lower level. It remains to be seen what the market will do in the near future. Naturally there should be an increase in the volume of marketing before long. As the market now stands the best light and butcher weights are selling at \$8.60@8.85, and the mixed and heavy grades at \$8.25@8.60.

The movement of sheep and lambs from the ranges to market is enormous, but a great many of the offerings are of feeder grade, and the mutton trade is not getting more supplies than warrant a healthy market. Prices have not changed much during the past week.

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO OCTOBER 10, 1910.

| | Beef. | Cows. | Calves. | Sheep. | Hogs. |
|---------------------|--------|-------|---------|--------|--------|
| Jersey City | 3,356 | — | 2,365 | 12,164 | 8,140 |
| Sixtieth street ... | 1,270 | 31 | 2,037 | 5,971 | — |
| Fortieth street ... | — | — | 141 | — | 10,014 |
| Lehigh Valley ... | 2,800 | — | 1,215 | 3,360 | — |
| Central Union ... | 2,857 | — | 631 | 12,887 | — |
| Weehawken | 20 | — | — | — | — |
| Scattering | — | 73 | 116 | 33 | 4,750 |
| Totals | 10,303 | 104 | 6,505 | 34,415 | 22,904 |
| Totals last week .. | 12,770 | 76 | 6,178 | 31,120 | 23,000 |

WEEKLY EXPORTS.

| | Live cattle. | Qrs. of beef. |
|---------------------------------------|--------------|---------------|
| Morris Beef Co., Oceanic | — | 1,108 |
| Morris Beef Co., Celtic | — | 588 |
| Swift Beef Co., Oceanic | — | 700 |
| Swift Beef Co., Minneapolis | 18 | 460 |
| Schwarzschild & S., Minneapolis | 354 | 1,000 |
| J. Shamberg & Son, Minneapolis | 221 | — |
| N. Lehman & Bro., Minneapolis | 200 | — |
| W. Daniels, Trinidad | 20 | — |
| Total exports | 813 | 3,852 |
| Total exports last week | 987 | 3,562 |

MEAT AND STOCK EXPORTS

WEEKLY REPORT TO OCTOBER 10, 1910.

| | Live cattle. | Qrs. of beef. |
|-------------------------------------|--------------|---------------|
| Exports from— | | |
| New York | 813 | 3,852 |
| Boston | 604 | — |
| Baltimore | 483 | — |
| Montreal | 2,396 | — |
| Exports to— | | |
| London | 1,928 | 3,266 |
| Liverpool | 1,806 | 596 |
| Glasgow | 467 | — |
| Bermuda and West Indies | 20 | — |
| Totals to all ports | 4,281 | 3,852 |
| Totals to all ports last week | 5,601 | 3,562 |

M. K. PARKER & CO.

Tallow, Grease and All Packing House By-Products
GET OUR PRICES
Postal Telegraph Bldg., CHICAGO

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, Oct. 14.—Market firm; Western steam, \$13.25; city steam, \$12.50; refined, Continent, \$13.10; South American, \$14; Brazil, kegs, \$15; compound, 10¼¢ 10½¢.

Liverpool Markets.

Liverpool, Oct. 14.—(By Cable).—Beef, extra India mess, 137s. 6d. Pork, prime mess, 113s. 9d.; shoulders, 62s. 6d.; hams, short clear, 63s. 6d. Bacon, Cumberland cut, 75s.; long clear, 28@34 lbs., 78s.; 35@40 lbs., 78s.; backs, 68s. 6d. Tallow, no stock. Turpentine, 54s. Rosin, common, 15s. Lard, spot prime Western, 63s. 3d. American refined in pails, 64s. 6d. Cheese, Canadian, finest white, new, 55s. 6d.; colored, 56s. American lard (Hamburg), 50 kilos, 63 marks. Tallow, Australian (London), 38s. 4½d. Cottonseed oil, colored, loose (Hull), 31s. 6d.

FRIDAY'S CLOSINGS IN NEW YORK.

Provisions.

The market was firmer on the lighter movement of hogs and on nervousness of shorts.

Tallow.

Little change is noticed in the situation. The demand is about equal to the supply, imparting a steady undertone, with city tallow quoted at 7½¢.

Oleo and Lard Stearine.

A good demand is reported for oleo stearine on the basis of 12½¢. The decline in spot cottonseed oil has benefited the situation.

Cottonseed Oil.

The opening was quiet and slightly easier on reported freer offerings of crude oil. Strength in cotton, reflecting the advancing tropical storm, had little effect.

Market closed quiet and slightly easier on scattered liquidation. Spot, \$8.54@8.58; crude November and December, 47¼¢ per gal. Sales, 10,400 bbls. Closing quotations on futures: October, \$8.52@8.54; November, \$7.53@7.55; December, \$7.46@7.48; January, \$7.48@7.50; February, \$7.50@7.55; March, \$7.56@7.58; May, \$7.67@7.68; good off oil, \$7.50@8.50; off oil, \$7.25@8.50; winter oil, \$8.50@12; summer white, \$8.50@12.

FRIDAY'S LIVESTOCK MARKET.

Chicago, Oct. 14.—Market slow; quality fair; bulk of prices, \$8.45@8.90; light weights, \$8.60@9.25; mixed and butcher's weights, \$8.30@9.25; heavies, \$8.15@9; rough heavies, \$8.15@8.35; Yorkers, \$9.05@9.15; pigs, \$8.25@9; cattle steady; beefs, \$4.75@7.85; cows and heifers, \$2.25@6.50; Texas steers, \$4.25@5.65; stockers and feeders, \$3.40@5.75; Western, \$4.15@6.75. Sheep market steady; natives, \$2.50@4.25; Western, \$2.75@4.25; yearlings, \$4.35@5.40; lambs, \$4.40@7.

Kansas City, Oct. 14.—Hog market steady, at \$8.05@9.05.

East Buffalo, Oct. 14.—Hog market steady; 3,200 on sale at \$9.05@9.35.

St. Louis, Oct. 14.—Market 5 to 10c. lower, \$8.90@9.35.

Omaha, Oct. 14.—Hogs slow, \$8.15@8.75.

Cleveland, Oct. 14.—Hogs 5c. lower, \$9@9.20.

Indianapolis, Oct. 14.—Hogs lower, \$8.65@9.15.

CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from Sterne & Son Co.)

Chicago, Oct. 13.—In the ammoniate market during the latter part of last week there was a fair volume of trading in blood, on the basis of \$3.15 for October, and for tankage at \$2.87½ and 10c. to \$2.90 and 10c., Chicago, the aggregate sales of both being very close to 3,000 tons, for delivery spread over during the fall and winter months. These prices are still current, but the buying is not keen, and the market can only be described as steady but rather inactive. (Complete quotations on page 37.)

OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, Oct. 13.—The drought in this country during the summer has caused a high price for butter in America, which makes good demand for butterine from the Western churners and keeps the stocks of oleo oil in this country very moderate. But the value of oleo oil for the European markets suffers from the fact that they draw supplies from Australia and South America, and use large quantities of vegetable fats, so that they are less dependent on supplies from North America of oleo oil than they were in the past, and the export business in oleo oil is hence very much lighter than it used to be in former years. The market for oleo oil during the present week shows no change in price. Business in neutral lard is restricted on account of the very high price asked for immediate delivery, but there has been some business done for shipment during next year at a great discount from early shipment. Business in butter oil with the European markets has been light so far, Europe expecting that prices will go lower as we go farther into the new crop.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Oct. 8, 1910:

CATTLE.

| | |
|----------------|--------|
| Chicago | 35,114 |
| Kansas City | 41,484 |
| Omaha | 19,907 |
| St. Joseph | 13,466 |
| Cudahy | 468 |
| Sioux City | 4,544 |
| South St. Paul | 6,792 |
| Indianapolis | 3,233 |
| New York | 2,148 |
| Fort Worth | 18,642 |
| Philadelphia | 3,194 |
| Pittsburg | 13,860 |

HOGS.

| | |
|--------------------------|--------|
| Chicago | 69,250 |
| Kansas City | 23,958 |
| Omaha | 20,972 |
| St. Joseph | 15,516 |
| Cudahy | 3,216 |
| Sioux City | 10,488 |
| Ottumwa | 5,222 |
| Cedar Rapids | 4,523 |
| South St. Paul | 18,538 |
| Indianapolis | 20,876 |
| New York and Jersey City | 22,904 |
| Fort Worth | 22,984 |
| Philadelphia | 4,051 |
| Pittsburg | 29,896 |

SHEEP.

| | |
|--------------------------|---------|
| Chicago | 101,381 |
| Kansas City | 19,652 |
| Omaha | 36,557 |
| St. Joseph | 7,792 |
| Cudahy | 792 |
| Sioux City | 1,095 |
| South St. Paul | 6,200 |
| Indianapolis | 1,187 |
| New York and Jersey City | 34,415 |
| Fort Worth | 979 |
| Philadelphia | 11,881 |
| Pittsburg | 16,982 |

RECEIPTS AT CENTERS

SATURDAY, OCTOBER 8, 1910.

| | Cattle. | Hogs. | Sheep. |
|--------------|---------|-------|--------|
| Chicago | 1,000 | 8,462 | 500 |
| Kansas City | 300 | 1,293 | 500 |
| Omaha | 400 | 3,300 | |
| St. Louis | 1,500 | 6,611 | 200 |
| St. Joseph | 400 | 2,000 | |
| Sioux City | 300 | 4,111 | 600 |
| St. Paul | 3,400 | 1,600 | 8,000 |
| Ft. Worth | 600 | 600 | |
| Milwaukee | | 1,460 | |
| Peoria | | 800 | |
| Indianapolis | 500 | 3,500 | |
| Cincinnati | 181 | 2,294 | 489 |
| Cleveland | 40 | 3,000 | 1,000 |
| Pittsburg | 360 | 3,700 | 100 |
| E. Buffalo | 250 | 1,800 | 1,100 |
| New York | 621 | 1,532 | 3,161 |

MONDAY, OCTOBER 10, 1910.

| | | | |
|--------------|--------|--------|--------|
| Chicago | 30,000 | 22,355 | 60,000 |
| Kansas City | 21,000 | 3,004 | 15,000 |
| Omaha | 12,000 | 5,000 | 5,200 |
| St. Louis | 10,000 | 4,111 | 1,500 |
| St. Joseph | 2,500 | 4,000 | 6,000 |
| Sioux City | 6,000 | 2,000 | 500 |
| St. Paul | 11,000 | 3,000 | 25,000 |
| Ft. Worth | 3,700 | 2,000 | |
| Milwaukee | | 1,204 | |
| Peoria | | 1,000 | |
| Indianapolis | 750 | 2,000 | |
| Cincinnati | 2,440 | 3,568 | 1,072 |
| Cleveland | 200 | 2,500 | 2,000 |
| Pittsburg | 2,000 | 7,500 | 6,000 |
| E. Buffalo | 3,700 | 22,500 | 17,000 |
| New York | 4,356 | 8,014 | 12,411 |

TUESDAY, OCTOBER 11, 1910.

| | | | |
|--------------|--------|--------|--------|
| Chicago | 8,000 | 13,000 | 50,000 |
| Kansas City | 20,000 | 6,500 | 12,000 |
| Omaha | 11,300 | 3,500 | 45,000 |
| St. Louis | 6,000 | 7,937 | 2,200 |
| St. Joseph | 3,000 | 4,500 | 8,000 |
| Sioux City | 1,400 | 1,200 | 4,000 |
| St. Paul | 4,300 | 2,600 | 9,900 |
| Ft. Worth | 3,500 | 1,500 | 1,500 |
| Milwaukee | | 1,662 | |
| Peoria | | 600 | |
| Indianapolis | | 6,000 | |
| Cincinnati | | 1,888 | |
| Cleveland | 40 | 3,500 | 2,400 |
| Pittsburg | | 1,600 | 600 |
| E. Buffalo | 75 | 3,200 | 1,400 |
| New York | 559 | 2,295 | 3,920 |

WEDNESDAY, OCTOBER 12, 1910.

| | | | |
|--------------|--------|--------|--------|
| Chicago | 22,000 | 14,026 | 6,500 |
| Kansas City | 16,000 | 5,045 | 6,000 |
| Omaha | 7,500 | 3,000 | 29,400 |
| St. Louis | 6,700 | 3,500 | 3,600 |
| St. Joseph | 3,000 | 2,000 | 4,500 |
| Sioux City | 2,000 | 2,600 | |
| Ft. Worth | 3,400 | 1,000 | |
| Indianapolis | 1,700 | | |
| Cincinnati | 479 | 1,425 | 492 |
| Cleveland | 100 | 1,800 | 2,000 |
| Pittsburg | | 2,200 | 1,500 |
| E. Buffalo | 100 | 2,500 | 7,400 |
| New York | 1,672 | 7,108 | 10,520 |

THURSDAY, OCTOBER 13, 1910.

| | | | |
|--------------|--------|--------|--------|
| Chicago | 6,000 | 12,000 | 35,000 |
| Kansas City | 10,000 | 4,500 | 7,000 |
| Omaha | 4,500 | 4,800 | 5,300 |
| St. Louis | 6,000 | 3,500 | 2,500 |
| St. Joseph | 3,300 | 3,000 | 1,200 |
| Sioux City | 1,000 | 2,000 | 4,000 |
| St. Paul | 2,000 | 1,900 | 4,400 |
| Ft. Worth | 3,600 | 1,200 | |
| Milwaukee | | 626 | |
| Peoria | | 500 | |
| Indianapolis | | 4,000 | |
| Cincinnati | 768 | 4,655 | 1,077 |
| Pittsburg | | 2,400 | 1,000 |
| E. Buffalo | 60 | 1,700 | 8,000 |
| New York | 788 | 1,220 | 4,504 |

FRIDAY, OCTOBER 14, 1910.

| | | | |
|-------------|-------|--------|--------|
| Chicago | 2,500 | 12,000 | 12,000 |
| Kansas City | 2,000 | 2,000 | 5,000 |
| Omaha | 1,100 | 2,800 | 13,500 |
| St. Louis | 3,500 | 4,500 | 1,500 |
| St. Joseph | 1,000 | 2,000 | 1,500 |
| Sioux City | 400 | 2,000 | 500 |
| Fort Worth | 2,500 | 800 | 500 |
| St. Paul | 2,000 | 2,300 | 17,000 |

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.

Government Inspection

requires your packing house to have the most

Sanitary Arrangement

We are specialists in this work Write us in regard to your requirements

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Retail Section

THE FLY-BY-NIGHT BUTCHER AS A COMPETITOR

Editor The National Provisioner:

The National Provisioner has opened its columns so often to butchers with kicks, complaints or suggestions to make that perhaps it will not be intruding to say a word about the fly-by-night butcher who cuts into the legitimate retailers' trade, makes a quick clean-up, and then leaves for parts unknown, leaving behind him a list of dissatisfied customers who are prepared to rap butchers in general whenever they get the chance—not to mention his creditors among the wholesalers and butchers' supply houses.

This is my own experience and I guess a lot of my fellow-butchers have run up against the same game.

Being located in a Southern city for over eight years, I had built up a good trade, and things were progressing nicely, when I noticed an empty store, two squares below me, showing signs of the opening of a new butcher shop. I was not afraid of legitimate competition, but took pains to investigate who the newcomer was. He was not a local man, but an outsider from another State, where he had probably worked his little game before.

The shop was fitted up pretty well, too, so that it would "make a good front." The Lord only knows how the man ever "worked" the fixture people for his blocks, counters, refrigerator, etc., but he did it. Fixture manufacturers are sometimes as "easy" in that respect as packers. The fixture man probably had a chattel mortgage on the stuff, but that didn't represent much profit when he had to take it all back.

A day before the opening he plastered the outside of the windows with painted pieces of wrapping paper announcing the opening, and offering a piece of "fine china" to every purchaser. I saw the china. It was the cheapest porcelain stuff obtainable, costing at wholesale not over two cents apiece. He also cut his prices far below mine, so far, in fact, that it even was lower than what I paid for my stuff wholesale. He also had installed as chief benchman a man who had formerly worked for me, and whom I had to discharge for incompetency. Probably thought he'd get some of my customers by that trick.

Well, he got some business, and in fact, took away quite a few of my customers. Every day he plastered his store with signs announcing the choicest cuts, "special shipments," etc., and at prices next to nothing. Whether the housewives admired his enterprise, or whether his low prices attracted them, I cannot say.

I tried to find out where he bought his stuff, and in that way get at a clue to his low prices. After two weeks' detective work, I found out. When he couldn't "hang up" the packers and wholesalers any longer he had sent a man up through the country districts and bought up a lot of old "hat-racks" of cows and was slaughtering them outside the city limits and selling this poor

excuse for meat as "Choice Western Beef." I said nothing, however, thinking that if he was given rope enough he would sooner or later hang himself.

And that is just what happened, only in the hanging process he took a lot of the people's money and my business. He kept open for over five months, and then departed as silently as he came. One morning the store was closed, the stock gone and no notice on the door. Probably he had consumed all the old hulks he could buy, and could stand off his creditors no longer.

Of course I got my old customers back, but I should like to inquire as to how these fly-by-night butchers can be fought in a legitimate way and without slinging mud at them? Perhaps the best way is to let them hang themselves, as I did.

A SOUTHERN RETAILER.

BUTCHERS FOR STRICTER CREDITS.

Retail meat dealers of Davenport, Iowa, in discussion at a recent meeting of the Davenport Retail Butchers' Association were inclined to favor a more strict regulation of credits. A number of members in discussing the matter were in favor of abolishing the credit system altogether and placing the business of the city on a strictly cash basis.

The following officers were elected for the year: President, John Duggleby; vice-president, Thomas Keeler; secretary, E. J. Soukop; treasurer, John Knostman.

THE WAY TO MAKE THEM CLOSE UP.

The proprietors of butcher shops in Chicago on the north and northwest sides, who persisted in keeping their establishments open for business on Sundays have suffered an invasion by marchers from the Master Butchers' Association and the Butcher and Grocery Clerks' Association, who sought to induce them to lock their doors and put up their shutters. The shops of many proprietors, visited by the paraders, were closed as a result of the demonstration. More than 2,000 men marched each Sunday. A band played dirges when the meat proprietors refused to listen to the marchers. Policemen were detailed to accompany the parade in order to check possible disturbances.

TO PROSECUTE FOR SHORT WEIGHT.

State Food Commissioner Cutler of Missouri has issued a notice to the trade that he will prosecute any dealer found violating the State regulations concerning weights and measures. The regulations particularly referred to have to do with package goods, and though a reasonable variation in weight is allowed for shrinkage, etc., the commissioner warns the trade that both the figures on the package or on the bill of lading or invoice must approximate the actual weight when delivered, or he will prosecute. His notice follows:

Attention of all interested is called to the following:

Regulation 28. Statement of Weight, Measure and Quantity: Section 7, Division 6.

"(a) If any statement of the weight, measure or quantity of the food contained in a package is printed, it shall be a plain and correct statement of the average net weight, measure or quantity, and shall be placed either on or immediately above or below the principal label, and of the size of letters specified in regulation 15; or, if any statement of the weight, measure or quantity is made on a bill of lading, other bill, or invoice, it shall be a plain and correct statement thereof.

"(b) A reasonable variation from the stated weight, measure or quantity for individual packages is permissible, provided this variation is as often above as below the weight, measure or quantity stated. This variation shall be determined by the inspector or analyst from the changes in the humidity of the atmosphere, from the exposure of the package to evaporation or to absorption of water, and from the reasonable variations which attend the filling and weighing or measure of a package."

Any deviation from the above will be considered by this department as an infraction of the law, and in each instance, where sufficient evidence is presented to the commissioner, the parties violating the law will be vigorously prosecuted.

THE NEED OF PRESERVATIVES.

Concerning the need of preservatives in foods and the foolish agitation against them, the following incident is reported and commented upon by Cold Storage of London:

A Leighton Buzzard grocer, who was summoned as long ago as March last, was recently fined £5 and costs, for selling sausages containing 28 grains of boracic acid to the pound. Dr. E. E. Klein, for the defense, stated that he had been making scientific experiments for thirty years, and said that some three years ago he was approached by the Meat Trades' Association to investigate what was the best preservative to use, and he recommended the use of boracic acid in quantities of 26 to 28 grains to the pound in a temperature of 76 degs. Fahr. That was to preserve for four days.

In certain instances a sausage without any preservative showed signs of decomposition after twenty-four hours. In his opinion boracic acid was the most effective and least harmful of all preservatives, and it also prevented the growth of bacteria.

It seems hopeless to expect any uniformity in the decisions of magistrates, but it is perplexing to find one bench condemning what another allows. The vagaries of the law may well be proverbial. Of course, in one sense nobody approves of preservatives, but we are not living in an ideal world, for in that case all dealers in perishable produce would have cold stores and every household a domestic refrigerator.

Evidence was given at Leighton Buzzard to the effect that a sausage prepared from the best meat, and kept under the most favorable conditions, might not be good for more than twenty-four hours. The wife of the average workingman who buys a half-pound or pound of sausages on Friday or Saturday probably keeps them over Sunday, so that even the locally made goods would be spoiled owing to the lack of some preservative. Happily, the last of the prosecution referred to has not been heard of, as a case is to be stated for the consideration of the High Court.

LOCAL AND PERSONAL.

G. Willard has sold his meat market at Salem, N. H., to E. E. Buzzell.

N. C. Prime has purchased the interest of E. S. Alvord in the meat firm of Alvord & Prime, at Easthampton, Mass.

V. Bernier, Jr., will open a new meat market at Northampton, Mass.

B. Phillip will open a meat market at Atchison, Kan.

The Kratz meat market has been opened at New Philadelphia, O.

A new meat market has been opened at Avoca, Pa., by C. Morgan.

C. Zobel has started a new meat market at Traer, Ia.

The meat market of Spears & McMillan, at East Berkshire, Vt., has been destroyed by fire.

W. W. Porter has sold his meat business at Duluth, Minn., to O. W. Rogers.

Tews & Mitchell have closed down their meat market at Aurora, Ill.

F. Walz has sold his meat market at Saugatuck, Mich., to J. Kinte, Jr.

G. A. Royer has sold his meat business at Mendon, Mich., to A. McGraw.

Rupert Brothers have succeeded B. L. Curtis in the meat business at Cadillac, Mich.

William Brothers' meat market at Foss, Okla., has been destroyed by fire.

A. F. Johnson has opened a meat market at Greenville, Mich.

Ben Marx has opened a new market at Detroit, Mich.

L. E. Prindle has purchased the meat market of A. Havice, at Lewistown, Pa.

Fitter & Reich, butchers and provision dealers, at Myrtle avenue and Emerson place, have filed a voluntary petition in bankruptcy with liabilities of \$23,990.22 and assets of \$20,976.75.

H. F. Stevens has purchased the meat business of Straub & Rose, at Payette, Ida.

The dissolution is reported of the meat firm of Huth & Peck, at Medford, Ore.

S. G. Mullin, a meat dealer of this city, has opened the Sanitary Market at 121 Kansas avenue, Topeka, Kan.

Henry Kern has just opened a new butcher shop at Tonganoxie, Kan.

W. O. Roberts & Company are about to open a meat market at 713 Commercial street, Emporia, Kan.

E. L. Pickering and Geo. Francis have formed a partnership and purchased the Summer Meat Market, at Perry, Okla.

Reep & Tauberg will open their new meat market shortly.

W. J. Jones is erecting a meat market at Portland, Ore.

A. Raynor, of Patchogue, is about to open a new butcher shop at Centre Moriches, L. I.

W. G. Deinzer has sold his meat market at New Brunswick, N. J., to W. Dabelstein.

Henry Hoffman, a butcher at West Washington Market, New York City, has been discharged from bankruptcy.

B. J. Duffy, butcher, of Glens Falls, N. Y., has filed a petition in bankruptcy, with liabilities of \$2,124 and assets of \$1,690.

A. Olson has opened a meat market and grocery store at Huron, S. D.

Fauver & Williams have purchased the City Meat Market at Sheridan, Wyo., from Waisiner & Gunsolly.

J. M. McCammon is engaging in the meat business at Moclips, Wash.

O. H. Lawson has purchased the butcher shop of C. E. Belding, at Ontario, Ore.

M. J. Hally has retired from the La Grande Meat Company, at La Grande, Ore.

Adam Baecker has succeeded T. K. Perry in the meat business at Tacoma, Wash.

Quant & Son have succeeded to the meat business of McCulloch & Quant at Oakland, Ore.

The La Grande Meat Company, at La Grande, Ore., is reported to have been dissolved.

C. F. Raabe has purchased the Furtsch meat market at Traverse City, Mich.

Wm. Brady will open a new meat market at Clinton, Mass.

KEEP A WATCH FOR NOVELTIES.

The dealer who never tries to introduce new things—where he carries specialties in the way of canned goods, provisions, etc.—may keep his stock down to a lower point than others, but he also misses opportunities. Many people are always looking for something new and want to trade where they can find it. This does not mean that the dealer should always be switching. He must keep old brands which are in demand, and before taking up new things should be convinced that he is getting a better quality at the same price or the same quality at a better price.

In either case, the new thing should be a good thing to push, but if you would interest the friends of the old brand you must never fail to continue to carry the old kind in stock, then when it is called for you can get it and also the new, and can tell the virtues of the new and often switch them, when it would be impossible to interest them if you did not have identically what they asked for in stock. People generally object to having something shoved out to them as a substitute for what they ask for, and resent it strongly unless they are given their choice between the old friend and the new.

A NEW PACKING CENTER.

(Concluded from page 17.)

downward to the trimming rooms, the dry salt cellars, sweet pickled cellars, sausage room, etc. The smoke houses occupy the extreme end of this building, and are easily accessible from the dry salt and sweet pickled cellars.

As in all modern houses, the killing is done on the top floors, all the processes are downward, and this by the force of gravity, until the product reaches the loading dock.

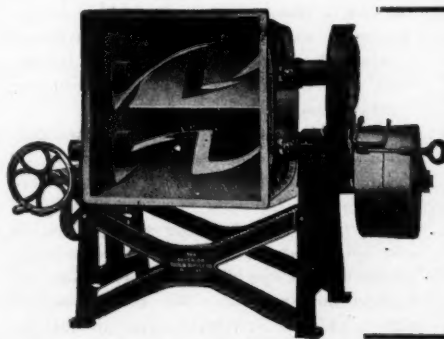
All the buildings except the chill rooms have light on at least three sides, and many on all four sides, and the ventilation is of the most approved type, having been passed upon by experts in this line. The floors are all of solid concrete or brick, again giving assurance of the more perfect sanitation.

Power, Fuel and Water Facilities.

The power house, located at one end of the plant, is equipped with the most modern approved machinery, being supplied with 3,500 horse-power boilers and 2,000 horse-power engines, with ice machines having a capacity of nearly 1,000 tons daily. The fuel used throughout this power house is oil, which is believed to be much more sanitary than coal, and the entire plant is run from this central power house, which furnishes motive power for each of the departments, all of the power being converted into electricity.

The water for the plant is all supplied from wells, of which there are at present eight, each of which has a capacity of 1,000 gallons per minute. This water is clear spring water, which careful analyses have shown to be absolutely pure. While the plant is only a short distance from the Canadian river, the water from the wells is found much more satisfactory, as there is no possible chance of any contamination.

The general arrangement of the entire plant is such that the product can be manufactured at a minimum of cost, and the sanitation is so perfect that the product should be of the very highest quality that it is possible to produce. The quality of livestock in this market is another item, and should give great prestige to any product coming from this plant, and the packing at this point is sure to be an important factor in the near future.

**MEAT MIXERS THAT WILL BLEND**

These mixers allow a large percentage of water to be used and thoroughly mixed with meat and spices. **MODERATE COST. BIG RETURNS IN OUTPUT. DOUBLE-ARM MIXERS.**

Ask your Dealer, or write to

The Lynn-Superior Co.
Cincinnati Ohio.

Deerfoot Farm Sausage

THE OLDEST BRAND OF PACKAGE SAUSAGE AND THE BRAND WITH THE HIGHEST REPUTATION

—BECAUSE THE BEST—

THEY GIVE "CLASS" TO YOUR MARKET

Because They Stand in the Highest Class

Send your orders to us at Southboro, Mass. and our team will call if you are within our delivery limit—otherwise we will ship direct. One delivered price to the dealer, wherever they go.

New York Section

L. H. Heymann, head of Morris & Company's sales departments, was in New York this week.

The David Shannon Company has filed plans for a \$10,000 addition to its small stock abattoir on West 40th street.

Swift & Company's sales of fresh beef in New York City for the week ending Oct. 8 averaged 8.16 cents per pound.

Manager W. C. Payne, of the Armour house in Fort Greene Market, is enjoying a vacation in the lake region of northern New York.

R. A. Stearns, head of the Swift contract department, was in New York this week en route to Panama, where he goes on an inspection trip.

Sol London, of the United Dressed Beef Company, is taking an extended vacation trip, which includes Western points as far as California.

The cooler weather of the past week has greatly stimulated the local meat trade, and beef in particular is moving in a way much more agreeable to wholesalers.

Abe Frank, the calfhead king, has been unusually happy for the past week or so, and the cause was discovered in the arrival of a new grandchild. This is Abe's fourth anniversary as a grandpa.

William Hobbecke, a butcher of 170th street and Crotona avenue, appeared in the Morrisania Court this week to press a charge of stealing money against Walter Meuser of 626 East 170th street. Meuser was held in \$500 bail for trial.

Hogs are to be banished from New Rochelle. The Board of Health has so declared. Dr. Bryce Mars, chairman of the board, decreed the banishment when he announced that no permits to keep hogs within the city limits will be issued.

Vice-President M. J. Sulzberger, of the S. & S. Company, returned this week from a Western trip, which included attendance at the opening of the new Oklahoma City stock yards and packing center, where this company is now building a \$3,000,000 plant.

J. A. Kane, chief of the Swift construction department, is in New York looking over plans for the \$500,000 enlargement of the company's plant at Jersey City. This addition will make the plant across the river one of the most important in the company's list.

The water supply furnished to thirsty Mt. Vernon citizens free of charge by the Richard Webber house there was stated last week as coming from a well with a capacity of 25 gallons an hour. This should have been 25 gallons a minute, a production more suited to relieving the drouth conditions which have prevailed there.

Fitter & Reich, provision dealers at 551 Myrtle avenue, Brooklyn, have filed with Judge Thomas I. Chatfield in the United States District Court a petition in bankruptcy. The members of the firm are Carsten H. Fitter of 221 Van Buren street and Christian Reich of 341 Woodward avenue, Queens. The firm alleges its liabilities to be

\$23,990.23, of which about \$18,000 is in secured claims, and its assets to be \$20,976.75, of which \$20,000 is in real estate. The partners filed individual affidavits, each declaring his assets to be \$50, with no liabilities.

The employees' association of the S. & S. Company will hold its annual ball on the night after Thanksgiving Day, Nov. 25. The committee which plans to make this a record social event and entertainment is made up as follows: William Robinson, chairman; M. M. Behrend, W. Wirsing, Leon Cohn, Joseph Bauer, Hugo Stern and William Newman.

The New York delegation to the Chicago convention of the American Meat Packers' Association departs this evening on the Lake Shore Limited of the New York Central in charge of "Prince Albert" Rohe. The delegation at last reports numbered about 35, with more coming. The crowd started with a determination to give President Charles Rohe of the Association a big send-off from his home city.

The Department of Health of the city of New York reports the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending Oct. 8, 1910, as follows: Meat.—Manhattan, 3,795 lbs.; Brooklyn, 5,600 lbs.; total, 9,395 lbs. Fish.—Manhattan, 8,385 lbs.; Brooklyn, 180 lbs.; Bronx, 50 lbs.; total, 8,615 lbs. Poultry and game.—Manhattan, 6,000 lbs.; Brooklyn, 375 lbs.; total, 6,375 lbs.

HUTWELKER & BRIGGS NEW PLANT.

The handsome new packing plant of the Hutwelker & Briggs Company on Hall street, Brooklyn, was formally opened last Saturday at a dinner and entertainment given by the company to about one hundred prominent members of the trade. This plant has been in operation for some time, but improvements and additions to equipment have been on such a thorough scale that the company has only recently reached the point where it could throw the plans open to its friends, that they might see what an up-to-date establishment it is.

The building is a strictly modern and fire-proof five-story and basement structure, 52 by 100 feet, designed and equipped for a general provision business. The various departments include the handling of beef, mutton and pork products, and the export beef department is a special feature, as is the up-to-date lard refinery. The plant was designed and the equipment superintended by C. E. Huntley & Co., the well-known local packinghouse engineers.

The guests gathered at 7 o'clock on Saturday evening and were welcomed by Messrs. Charles Hutwelker and Leonard S. Briggs in one of the big rooms of the plant which had been handsomely decorated for the occasion and which was filled with flowers sent by friends. After inspecting the plant the party sat down to dinner and later enjoyed an elaborate musical and vaudeville entertainment programme which had been prepared by Mr. Harry Elder. The guests included many prominent in the trade in and around New York, including Samuel Adler, Charles

H. Breese, Samuel Bailey, of C. M. Bailey & Company, Newark; William Bender, Milton Bacharach, Edward Bierath, Charles Bechstein, E. W. Burr, Michael Burns, of Jersey City; S. M. Buckley, W. F. Browne, Victor Cohen, E. R. Carhart, Daniel Cummings, George Dressler, James Davidson, Jacob Dangler, H. A. Dyer, Arthur Dyer, Henry Elsner, August Fink and Adolph Fink, of Newark; Fred. Figge, J. Figge, Samuel L. Findlay, C. Fitter, Adolph Gobel, Chris. Grozinger, B. Gray, James P. Grant, Louis Grimm, Harry Hunter, C. E. Huntley, James Hadley, Charles Heidelberg, Theo. Hallock, John Hall, of Passaic, N. J.; T. H. Harrington, Henry Hoops, Henry Hunken, Ernest Hence, Harry Jones, John Kerr, Max. Koschel, Harry Kidd, George Keon, George Kuenzel, Herman Koster, A. H. Lotz, A. M. Levy, Jacob Leaser, Thomas Laury, Simon Lewald, Dr. Albert Long, C. F. Matlage, Louis Meyer, Archie McAllister, H. McDowell, C. E. McDowell, A. McLeish, C. J. McGowan, Henry Reed, E. Read, Jr., B. B. Roundey, Frank Roundey, Claus Rohde, Wm. J. Seaton, Ernest Stutz, Patrick Sweeney, William Stokes, Thomas Stokes, Moses Straus, Henry Schlosser, Richard Schnibbe, Joseph Schroeder, H. V. Slater, F. Steiger, Chris. Sagemann, Max Trunz, James Walbron, Harry Weil, of Davidson & Weil; John Wingerter and H. C. Zaun.

ANOTHER MEAT DEALER PUNISHED.

Judge Hand, of the United States Circuit Court in New York City, followed his recent warning to meat men to observe the federal law by sending a West Washington Market dealer named Fred Stark to Blackwell's Island this week for shipping uninspected meat products out of the State. He shipped meat as vegetables to New Jersey.

The National Provisioner last week reported the fining of two Italian dealers for this act, and warned the trade to observe the law strictly. These violations are small affairs, and affect only local suburban trade, but the principle is the same as though the shipments were of more importance. The intention of the authorities is to teach these small traders a lesson, and a prison sentence in addition to a fine will probably cause them to be more careful in the future.

NEW ARMOUR HOUSE IN YONKERS.

Armour & Company will open their handsome new branch house in Yonkers on Monday, Oct. 17. This house is one of the finest establishments of the kind in the country, and is equipped for everything in the branch plant line except sausage manufacture. It has a capacity of ten cars of sweet pickled meats, 125 cattle, 500 small stock and 60,000 pounds of meats may be smoked every 24 hours in its smoke houses. The opening will be a big affair as planned by District Manager J. A. Rauleson and local Manager Milton P. Kaler.

